carmel valley
outlook
October 21, 1976

BULK RATE
US POSTAGE
PAID
PERMIT 23
CARMEL VALLEY CA

Valley people and events

See Mildred Hattan's column, page 5

Poster contest winners

pages 2, 3

THREE GENERATIONS of photography are represented in a book consisting of works by Ken and Claudette Dilbert, Louis De Sauque Dibert and George Dibert. The volume is a private limited edition compiled by the Dibert's. The couple owns and operates a gallery in Carmel and maintain their residence in Carmel Valley. Shown at left is "Fortune Teller" by Louis De Sauque Dibert and below is Roots No.2 by Claudette Dibert.

feedbag

by lucy smithson

Doctors are selfless dedicated men. And whenever possible they like to be paid for their services. No one would dream of asking nurses, school teachers, veterinarians, and other such professionals to work for peanuts because of the personally rewarding nature of their occupations. Yet, for an employe of the SPCA, selflessness and dedication are their own rewards. The anomaly of this attitude makes SPCA employes curiously defensive about the need for their work.

They needn't be defensive. The general public is deeply concerned for animal welfare. Psychologists have pinpointed sensitivity to animals as one of the hallmarks of a healthy mind.

Human nature being an inconstant and perverse thing, the need for organizations to defend animals has been amply illustrated. In its century of existence the SPCA has done much to aid the case of animals.

Recently the county government acknowledged the public's concern for the care of animals. It awarded to the Monterey County SPCA a contract for animal control services. Hope was expressed that the SPCA would be able to provide these services better than the county had been.

Historically, the county has provided animal control services from the standpoint of protection of the public and to provide those services required by state regulation. An example of this type of service is the securing of brain tissue from animals suspected of having rabies so that the Public Health Department can deal with the disease. Also, additional services may be desired by a county. In Monterey County for example, there is a county-wide leash law against free-roaming dogs.

As its major bargaining point for the contract, the SPCA assured the Board of Supervisors that they would conduct animal control from the standpoint of animal welfare. From the county's point of view, another major bargaining point was that the SPCA would provide, through private charitable donations, facilities which the county would otherwise have to build at public expense.

The county estimated that the cost of a new dog pound to replace the inadequate dog pound in Marina would be between $300,000 and $500,000. Several large donors had promised $200,000 to build a dog pound at the SPCA's La Vega Verde Animal Welfare Center on the Monterey-Salinas Highway should the SPCA be successful in securing the contract.

For the 1975-76 fiscal year Monterey County budgeted $201,818 for animal control services to be increased to $210,000 this year if the county continued to operate its own facility. The dog pound was staffed with a kennel attendant, a part-time secretary-bookkeeper, and eight animal control officers who would have received salaries this year of $810 to $1,009 per month. Many of the animal control officers had worked for the county long enough to be at the top of five salary steps. They were covered by county health and welfare insurance which included dental coverage, major medical insurance, life insurance which paid a $5,000 death benefit, sick leave which could accumulate and liberal paid vacations.

The SPCA promised the Monterey County Employes Association that it would give preferential hiring to county employes then employed in animal work. Two of the "younger" animal control people are now employed by the SPCA, according to executive director Tom Little. A position for another former county animal control officer was found on the custodial staff at the county hospital. Positions were not found for the other county employes.

The SPCA animal control officers receive between $700 and $800 a month and raises are strictly tied to cost of living increases. Their fringe benefits are taken care of by the SPCA.

If the SPCA animal control officers were not willing to work for low wages, said Little, the SPCA would be unable to handle the contract. If it turns out that the SPCA has underbid the contract, he added, funds will be raised through private donations.

The value of the county contract for the SPCA this year is $241,930, almost $32,000 more than the county had budgeted to maintain its own personnel at its Marina facility. The SPCA contract supports the cost of patrolling and provides "moderate coverage" for food and medical supplies according to SPCA President Roger D. Williams. It does not provide for the care of wild animals nor the investigation of cruelty cases which must be covered by contributions.

In addition, contracts with four municipalities: Marina, King City, Soledad and Greenfield have been obtained. There are seven SPCA Animal Control Officers. They patrol on staggered shifts which start at 7 a.m., 8 a.m. and 9 a.m. Each evening two officers who live in separate locations drive a SPCA vehicle home and remain on call throughout the night. The duty is rotated except for a bilingual officer in Gonzales who keeps his vehicle at his home.

Ted Lake of the Monterey Employes Association said his organization was appalled at the working conditions offered by the SPCA compared to those offered by the county. Also the job description of a county animal control officer was more specific and more restrictive than those of a SPCA animal control officer. Lake found the SPCA's promise to the county Board of Supervisors to meet state standards "rather hollow" as there are no state standards.

Questioned on this point, Little pointed with pride to the fact that 15 certified state humane officers are associated with the Monterey County chapter of the SPCA. President Williams is one of them as is Little himself.

A state humane officer is empowered to enforce state and local statutes pertaining to animals and to issue citations. A miniature looseleaf notebook of animal-related laws cross-indexed in the manner of a lawyer's "words and phrases" citator is kept in the director's office.

A person is certified to be a state humane officer by the courts when his name is presented by a sponsoring humane organization. There are no state licensing or examination requirements such as is required for policemen, sheriff's officers, highway patrolmen, firemen, veterinarians and livestock inspectors.

The primary source of state humane officers and of the persons hired to be SPCA animal control officers is the volunteer program of the local humane chapter. Typically these volunteers are non-ethnic middle class young people without other conflicting commitments and with access to transportation to the rural setting of the Animal Welfare Center. The volunteers are started on a training program at the cage washing level and moved to positions of greater responsibility as Little assesses their capabilities.

We asked Little in blunt terms how he keeps these judgements on an objective basis rather than a subjective one.

"It's pretty hard to do a snow job where animals are concerned," Little said. "We pick our animal control officers on the basis of sensitivity and an understanding of what we are trying to do."

Dr. Don L. Caswell, veterinarian for the now closed county operated pound estimated that the main problem for the SPCA in taking up the new duties was going to be law enforcement. "They're not used to it," he said. "They'll be finding out how much time it takes." Dr. Caswell emphasized the need to train and keep experienced staff.

In a separate interview with a state humane officer, she stated that the lack of legal experience or training was not a hindrance in carrying out her duties. "These things are obvious," she said. "When I see someone doing something with an animal I just butt right in."

Another former SPCA employe thought the wage scale for animal control officers generous, particularly compared with her former salary, which she at the time had found adequate. "There's not many jobs that pay as well that a young person just starting out with no education can get," she said.

In his appearance before the county Board of Supervisors, Little emphasized the SPCA's ability and commitment to public education coupled with animal services. "The problem is not an animal problem," he said. "It's a people problem."

At present SPCA personnel do not receive specific training in dealing with people nor are they encouraged by financial or career incentives to take such courses. Channels of review and evaluation of a person's skill and effectiveness in this area do not exist. Little said that the necessity for doing so had not arisen in all his years with the SPCA.

During the first month of operation under the county animal control contract, officers have been handing out warnings rather than citations. Next month they will have educational leaflets to pass out as well.

Each dog and cat brought to the SPCA will have its temperature taken and be given a distemper shot in the newly constructed $80,000 veterinary clinic where Dr. William Ehler, the SPCA veterinarian, operates a low cost spay-neuter clinic for low income pet owners. A dozen animals a day are currently being neutered and Williams estimates half again as many could be accomodated.

Soon to be completed construction includes a combined offices and education building where county functions may be handled separately from SPCA functions. There is a classroom in which school groups may be addressed and shown pictures and an adjacent office for humane education officer, Sherrie May, currently occupying her mother's old office in the little house which will be renovated as a dayroom and dispatching area for animal control officers.

The beauty, even luxury, of the setting at La Vega Verde and the good intentions of the people there are the most easily observed features of the SPCA. They've taken on a big job in patrolling the county, but there are some obvious problems that have to be overcome.

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outlook
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Vol. 15 ...

1970
PRIZE-WINNING NEWSPAPER
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LOCALLY OPERATED MEMBER DONREY MEDIA GROUP

Valley Briefs

ACLU PICNIC

The American Civil Liberties Union will have its annual picnic at Toro Regional Park on the Salinas Highway from noon until 4 p.m. on Sunday, Oct. 24. There will be directions to the picnic site at the park gate.

A number of political candidates have been invited to come and express their views on civil liberties. There will also be a Bicentennial quiz game on civil liberties and human rights.

The public is invited.

CV RIDING CENTER EVENT

The Carmel Valley Riding and Polo Center will conduct its second One-Day Combined Training Schooling Event on Sat., Oct. 23 at the center in mid-valley. The events are designed for riders who are just beginning or who wish to begin to compete.

Classifications are Novice (fences up to one foot, six inches), Pre-Training (two foot, six inches), Novice Training and Open Training.

Combined Training includes dressage, cross-country and stadium jumping phases.

Starting time is 8 a.m. Entry fee is $10 per horse - per rider. Overnight stabling is available. Spectators are welcome.

For further information, phone Sue Sally Hale, 624-4530, Carmel Valley Riding and Polo Center.

MINK

Leon M. Mink, of Carmel Valley, recently attended a weeklong financial services training seminar conducted by Pioneer Western Corporation at its Clearwater, Fla., headquarters.

Pioneer Western is a national financial services organization whose principal subsidiaries are Western Reserve Life Assurance Company and the management company for the Pioneergroup of mutual funds.

Mink received advanced training at this seminar in the use of financial programs which may combine life insurance, investments and tax-savings oriented financial services. He is affiliated with Capital Planning Associates of Carmel Valley.

He, his wife and four children reside at 49 Sage Road in Carmel Valley.

HACIENDA ART EXHIBIT

The Hacienda Art Committee has invited the advanced students of the Carmel Adult Education Art classes, taught by Nancy Johnson, to submit selected water colors, wash drawings and sketches to be hung in the Casa Fiesta gallery on Monday, Nov. 8. An opening reception, with refreshments served by students of the classes, will be held that day from 4 to 5:30 p.m. All interested persons are invited to attend.

The exhibit will remain in Casa Fiesta through Dec. 5. It may be seen daily 11 a.m. to 5 p.m. Casa Fiesta is on Via Mallorca, one and one half miles from Highway One on Carmel Valley Road.

Sand Castle contest

Everyone has their favorite story

At the first great sand castle contest held in 1962, a participant was heard to say, "Well, for once we aren't reviving something that used to be done 40 years ago."

But it's come to revival for the Great Sand Castle Contest as they go back to the original theme of sand castles for this year's contest. "We hope to recapture some of the old flavor of the contest," says Grand Sand Marshal Donald R. Brown explaining that the hope is to move away from the sculpture aspect the contest has assumed.

Reminiscing about the beach picnics, abalone feasts and clam bakes of Carmel's older days inspired the first sand castle contest, according to Brown. "We wanted to have an event for the whole family that could be free of written rules and just be fun," he recalls.

There were many talks about events such as the Abalone League games and the sand castle contest idea emerged from them says Brown. "So Floyd Adams, who was then building inspector, Larry Rose, City Manager for Carmel and **Pine Cone** editor for a while, and I formed the Society for Preservation of Fun In Carmel (SPOFIC), along with architects Will Shaw and Walter Burde. We were all family men from Southern California, used to a little more sun tan we found here," he recalls, adding that they all wanted the contest to be a family event.

A month later, Cooke's Cove near 13th Street became the scene of the first sand castle contest. There were 45 entrants with an estimated 100 participants and 400 spectators.

The SPOFIC adhered to its one rule — that there would be no rules governing the contest just as there were no rules guiding their organization. The beach site held every type of castle imaginable that year, all built with no consideration of zoning laws, building codes or budgets "with the the emphasis on fun, not competition," smiles Brown. In a pleased voice he adds, "I think that same spirit exists today."

Judges for the first contes were artist Donald Teague architect Will Shaw and engineer Steve Sassoon. Judging was, and still is a slow process, says Brown, explaining that in recent years judging has been done in five teams of two, so that all entrants may be judged before the tide takes its toll.

The contest now draws more than 200 entrants. As a method of control, and to keep it in the 'family of Carmel," the date of the contest has been moved from the summer tourist season to a fall date which is announced only a week before the contest.

"There's been one of everything sculpted over the years," recalls Brown. The entrants that stand out in his mind are a replica of Mont Saint Michel which won the grand prize in 1964 and was rebuilt in 1965, both years by a group named the Carmel gangsters. Another he remembers is a free-form sculpture built by a man named Smith from Monterey Peninsula College. The most enthusiastic group he remembers is HUMP (Homogeneous Union for Monumental Projects). The group was comprised of members of the second battalion, third brigade of Fort Ord. Their entry was a replica of a giant frog they entered in the Calaveras Frog Jumping Contest. Their tribute to the frog was in honor of his miserable performance, Brown recalls.

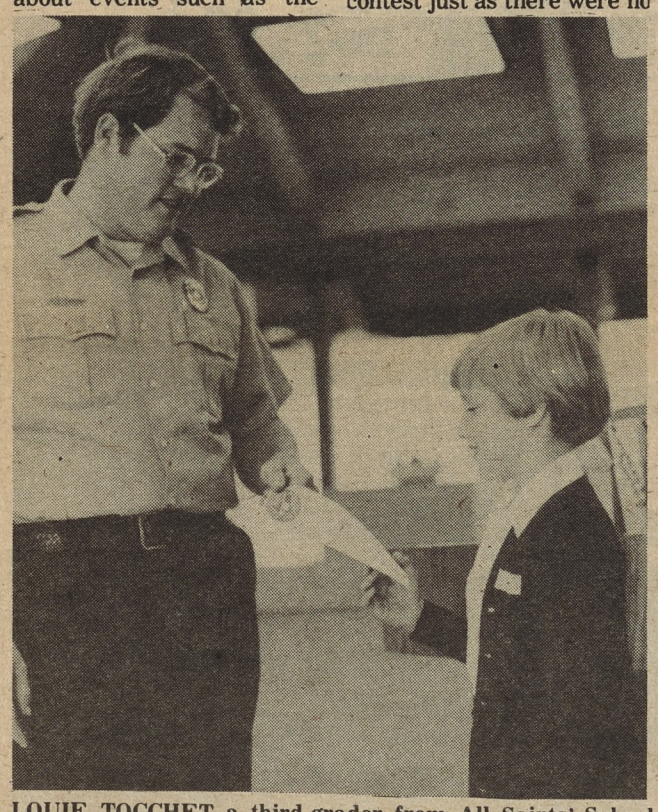
Another highlight for Brown is the establishing of the "Sour Grapes Award" in 1966. He notes that a traditional dinner for the judges follows the contest. In 1966 a telegram arrived at the dinner from a disgruntled contestant Larry List with a very involved complaint about his not winning an award for his involved project.

"The wording was priceless, and I wish we still had a copy of it," says Brown. The immediate response to the telegram was to spray a plumber's friend gold, fill it with plastic grapes and make a special presentation to List. He received the award for several years running says Brown.

Sand castle participants have many favorite stores that they share. Some projects that didn't work, about waves, which take on the dimensions of tidal waves in the telling, or the year the 90 degree heat dried out the sand so fast that it was impossible to build a castle. That was the year that Life Magazine sent its photographers to Carmel to do a picture story, says Brown. Unfortunately there were no pictures or castles that year.

But there is never a shortage of stories and sand castle builders delight in sharing their experiences from sand castle day, mostly in the form of comments from spectators as their creations take shape. One group going into its fourth contest has dubbed itself the Friends of the Hole. Each year the participants build a beautifully square hole and label it appropriately, following the theme of the contest. The first year they entitled their creation "What tapes?" for the theme "At This Point in Time to the Best of My Recollections." For the Remember When theme their sand hole became a tourist trap, labeled Remember When Carmel Was not a Tourist Trap? The third time around its appelation was What's Left After Taxes in old english script, the theme being the Bicentennial.

Group members delight at the comments they have received through the years and are busy thinking about their entry for this year. Last year one spectator informed them that they did the same thing last year and did not win and they wouldn't win again this year. "But most people identified with the tourist trap idea and laughed," said one group member.



LOUIE TOCCHET a third-grader from All Saints' School received a $25 savings bond from Chief Mike Ellsworth of the Mid-Valley Fire Department for winning grand prize in the fire prevention and safety poster contest. The winning posters are currently on exhibit at Mid-Valley and will be shown at the Carmel Valley branch of Monterey Savings and Loan beginning Oct. 25.

ERON MALONE and Christian Nagai receive their $10 savings accounts from Ron Hunter of the Carmel Valley branch of Monterey Savings and Loan. Eron won first prize in the second grade category and Christian won first prize in the Kindergarten-first grade category. Eron attends All Saints' school and Christian goes to Carmelo.

Swine flu clinics set

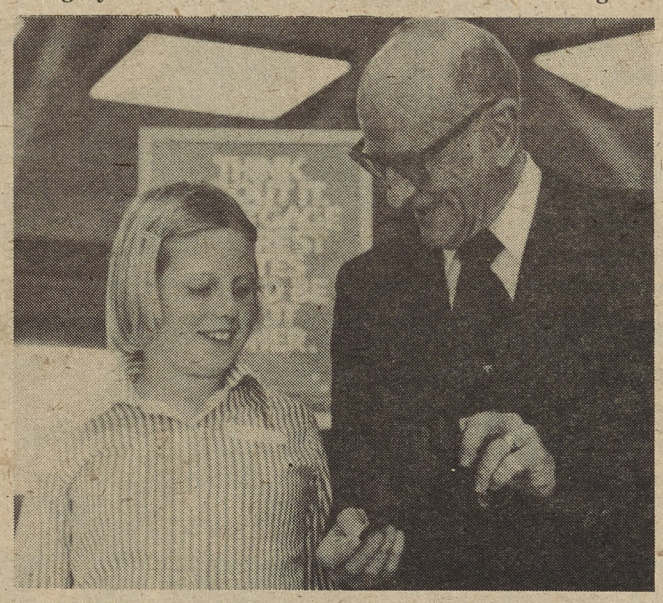
Swine flu clinics for Peninsula residents have been set for Oct. 24 and 25 at the Carmel Valley Community Center and the Big Sur Grange Hall. Another clinic has been scheduled Oct. 27-31 at the U.S.O. building on Webster and El Estero in Monterey.

Clinic hours for the Carmel Valley clinics are 9 a.m. to 9 p.m. on Oct. 24 and from 3 p.m. until 9 p.m. Oct. 25. The Big Sur clinic hours are 9 a.m. to 9 p.m. both days. Hours for all three days of the Monterey clinic are 9 a.m. to 9 p.m.

According to Federal guidelines, the County is restricted to vaccinating adults 18 years and older. The Federal government has not made recommendations as yet for children under 18. However, these recommendations are expected sometime in mid-November.

Flu program coordinator Larry Flagg says individuals wishing to be vaccinated should appear at one of the scheduled clinics.

ADAM BRODSLEY accepts his $10 savings account for winning first prize in the fourth grade category. Adam attends Tularcitos school.



KRIS NEILL took first place in the fifth grade category and won a $10 savings account in the process. Kris attends Tularcitos school.

KYLE EASTWOOD collected his $10 savings account from Ron Hunter for winning first prize in the third grade category. Kyle attends All Saints' School.

SAFEWAY MEATS at LOW-LEVEL PRICES

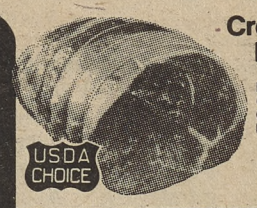
Boneless Hams

Smok-A-Roma or Farmers Hostess Brand Hams

Water Added

(Boneless Turkey Ham, lb. $1.58)

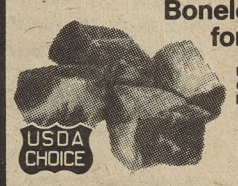
lb. $1.58



Cross Rib Roast — Boneless, Beef Chuck, U.S.D.A. Choice Grade Mature Beef — lb. $1.48

Assorted Pork Chops — Pork Loin — lb. $1.28

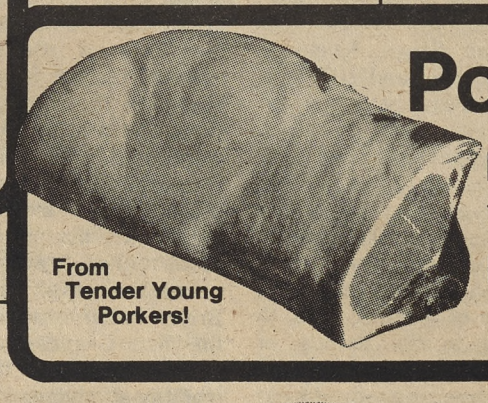
Blade Chuck Roast — U.S.D.A. Choice Grade Mature Beef — lb. 68¢



Boneless Beef for Stew — U.S.D.A. Choice Grade Mature Beef — lb. $1.48

Safeway Fresh Whole Fryers — Foster Farm Fresh Whole Fryers, lb. 61¢ — lb. 43¢

Manor House Turkeys — Hen or Tom, Frozen, U.S.D.A. Grade A — lb. 55¢



Pork Loin Roast

From Tender Young Porkers!

Full Half or ⅓ Sirloin or Blade Roasts lb. 99¢

Oscar Mayer Wieners — Skinless, Meat or Beef — 1-lb. 99¢

Tip Roast — Beef Round, U.S.D.A. Choice Grade Mature Beef — lb. $1.69

Game Hens — Checkerboard, Frozen — lb. 69¢

Pork Roast — Boneless, Butt Roast, Shoulder Blade — lb. $1.29

Layer Cake Mix — Betty Crocker 18½ oz. SUPER SAVER 59¢ (Mrs. Wright's, box 53¢)

Cookies SUPER SAVER — Busy Baker, Oatmeal, 12½ oz. or Chocolate Chip, 11½ oz. — 66¢ (SS (Mothers, 69¢))

Shortening — Velkay, 3 lb. YOU SAVE 10¢ SUPER SAVER $1.09

Premium Bread — Safeway Brand 1½ lb. SUPER SAVER 2 for 89¢

Green Beans — Bel-air Cut or French Style, Frozen 9 oz. SUPER SAVER 3 for 89¢

Pillsbury Biscuits — Buttermilk or Country Style 7½ oz. BUY 3 SAVE 9¢ SUPER SAVER 3 for 39¢

Cat Food — Friskies Buffet, 6½ oz. BUY 5 SAVE 35¢ SUPER SAVER 5 for $1

Listerine — Antiseptic, 32 oz. 40¢ Off Label — YOU SAVE 60¢ SUPER SAVER $1.29

Orange Juice — Minute Maid, Frozen Concentrate, 6 oz. BUY 3 SAVE 16¢ SUPER SAVER 3 for 89¢

Large AA Eggs — Lucerne Dozen — LOW LEVEL PRICE 71¢

Apple Cider or Juice — Town House Gallon Jug — LOW LEVEL PRICE $1.59

Liquid Detergent — Dove, for Dishes, 22 oz. SUPER SAVER — YOU SAVE 20¢ (SS (Brocade, 22 oz. 65¢)) 69¢

Home Needs

Buttered Syrup	Log Cabin	24 oz.	$1.31
Bartlett Pears	Highway, Halves	29 oz.	54¢
Diamond A Beets	Shoestring (Pickled Sliced, 16 oz. 43¢)	16 oz.	30¢
Green Giant Corn	Niblets (Cream Style, 17 oz. 39¢)	12 oz.	35¢
Green Beans	Green Giant, Sliced (Peas, 17 oz. 38¢)	16 oz.	34¢
Top Ramen Noodles	Oriental	3 oz.	24¢

MJB Rice SS 89¢ — Long Grain White, 42 oz.

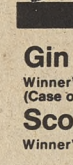
Liquor Favorites

Gin or Vodka — Winner's Cup, 80 Proof (Case of 12-5ths. $32.16) — 5th $2.89

Scotch — Winner's Cup, 80 Proof Whisky — 5th $3.79

Bourbon — Winner's Cup, 80 Proof Whiskey — Qt. $4.29

(Liquor Available at Licensed Stores Only.)



100% Grapefruit Juice — Bel-air, Frozen Concentrate From Florida, 12 oz. SS 49¢

Safeway Variety

Chow Mein Noodles	Chun King	5 oz.	55¢
Sucaryl	Granulated Sweetener (2 lb. Equivalent)	3½ oz.	49¢
Kitty Queen Cat Food	Chopped Giblets or Meaty Treat	6 oz.	24¢
Pampers Daytime	Disposable Diapers	30 ct.	$2.45
Bath Tissue	Coronet Ultra IV	4 roll	85¢
Teri Towels	Nylon Reinforced	roll	63¢

1 Lb. Bread — Mrs. Wright's Super Soft, Loaf — 29¢

Refrigerated Goods

American Cheese	Borden Single-Wrapped Sliced Food	12 oz.	$1.31
Shredded Cheese	Sargento Cheddar or Mozzarella	4 oz.	62¢
Cream Topping	Lucerne, Pressurized (Qwip, 6½ oz. 79¢)	3½ oz.	73¢
Qwip Shake	Non-dairy Drink	10.6 oz.	29¢
Blue Bonnet Spread	Tub	2 lb.	$1.09
Coldbrook Margarine	cubes	1 lb.	35¢

U.S. No. 1, Northwest Grown Russet Potatoes

10 Lb. Bag 57¢

Safeway Flower Show

Split Leaf Philodendron

A Most Popular Indoor Plant 6" Pot $4.98

Red Tokay Grapes	Sweeet & Juicy	lb.	38¢
Danish Squash	Delicious Baked	lb.	19¢
Red Potatoes	U.S. #1	2 lbs.	29¢
Cucumbers	Garden Fresh	2 for	35¢
Large Celery	Fresh, Crisp Stalks	each	35¢
Bartlett Pears	California Grown	lb.	38¢
Brussels Sprouts		lb.	45¢
Yellow Onions	U.S. #1	3 lbs.	39¢
Banana Squash	Good So Many Ways	lb.	10¢

Kiwi Fruit

Tart, Colorful, Flavorful, Kiwi Fruit is good alone or with fish, poultry or flavorful salads. The new international fruit from New Zealand.

3 for $1

Halloween Snacks

Fun Size Candy Bars	Milky Way or Snickers	16 oz.	$1.35
Brach's Candy	Pick-A-Mix Varieties	Per Lb.	79¢
Nestle's Cookie Mix	Chocolate Chip	10 oz.	45¢
Kraft Caramels	Individually Wrapped	14 oz.	73¢
Peanut Brittle	Sconza	12 oz.	69¢
Popcorn	Party Pride, Already Popped - cello	6 oz.	59¢

Popcorn Town House — Poly, 1-lb. 25¢

Lysol Products

Disinfectant — Lysol Spray, 12 oz. SS $1.49

Cleaner 17 oz. — Lysol Basin/Tub/Tile - aerosol SS 89¢

Toilet Bowl Cleaner — Lysol Liquid, 24 oz. SS 75¢

Wisk SS $1.19 — Liquid Laundry Detergent, 32 oz.

Frozen Foods

Deluxe Apple Pie	Lloyd J. Harriss	44 oz.	$1.59
Rich's Coffee Rich	Creamer (Chocolate Eclairs, 8½ oz. 95¢)	Pint	29¢
American Vegetables	Birds Eye	10 oz.	69¢
Birds Eye Cob Corn	Ears	4 ct.	93¢
Jeno's Pizza	Deluxe Combination (Deluxe Sausage, 21 oz. $1.95)	23 oz.	$2.29
Lucca Mushroom Sauce	Tub	7 oz.	38¢

Ravioli SS 63¢ — Lucca, Beef, 12 oz.

Safeway... More Than A Food Store

Vaseline Intensive Care — Lotion, 10 oz. (or Mineral Bath, 16 oz.) SS YOU SAVE 32¢ 87¢

Petroleum Jelly — Vaseline, 15 oz. YOU SAVE 25¢ SS 89¢

Pepto-Bismol — Liquid, 12 oz. YOU SAVE 20¢ SS $1.29

"Chesebrough Pond's offers a $1.50 Refund by Mail; See Required Certificate for Details."

Beverage Suggestions

Instant Breakfast	Lucerne	6 ct.	79¢
Hot Cocoa Mix	Nestle, Canister Chocolate Drink Mix (Lucerne, 2 lb. $1.49)	24 oz. / 2 lb.	$1.85 / $1.83
Nestle's Quik			
Instant Coffee	MJB (Decaffeinated, 8 oz. $3.09)	10 oz.	$2.79
Edwards Coffee	Ground (3 lb. $4.89)	2 lb.	$3.27
MJB Coffee	Ground (3 lb. $5.83) (1 lb. $2.05)	2 lb.	$3.93

Items and prices in this ad are available October 20, 1976 thru October 26, 1976 at all Safeway Stores in the following counties: *Solano, Napa, Sonoma, Marin, Contra Costa, Alameda, San Francisco, San Mateo, Santa Clara, Monterey and Santa Cruz. *Prices not effective in Vacaville and Fairfield. Sales in retail quantities only.

We Welcome Food Stamp Shoppers

Always EXPRESS CHECKSTAND Open

We Will Be OPEN Veteran's Day, October 25th.

SAFEWAY

under the oaks and among the cacti

by mildred hattan

Tribute by Kiwanis Club

Tribute to countless hours devoted to Carmel Valley, the Community Center, and his church was paid to the late Dr. Al Holine by members of the Carmel Valley Kiwanis Club who dedicated a placque in his honor following a recent luncheon meeting.

Honored guests, Mrs. Virginia Holine, and children, Ruth and Rich and members were given a resume by John Scroggs of Dr. Holines leadership and numerous services performed while a member of Kiwanis and the Community Center Board.

The placque embedded in a beautiful rock donated by Archie Fleming was moved to a spot next to a Monterey pine near the large paved patio leading to the playground at the Community Center Swimming Pool. The patio was one of Dr. Holine's major projects.

In dedicating the Kiwanis placque, their president, Dr. John Von Berg stated, "We dedicate this placque to the memory of Al Holine. The Kiwanis Club presents this humble gift in appreciation of his enthusiasm for Carmel Valley and the youth of this area. May his example of service be a contagion to those of us who are living today as well as those who will follow us. With love and best wiehes for the Holine family, we dedicate this placque."

Several years of negotiating by the Club and the Community Center board members were completed by Ed Foote, who represents both organizations. Assisting in moving the rock from the quarry to the Center were Carl Clubert, Ralph Rutherford, and Bob Brewer.

"FRIEND OF CARMEL VALLEY and the Community Youth Center. With Grateful appreciation, Kiwanis Club of Carmel Valley" reads the bronze placque dedicated to the late Al Holine whose ideas and efforts benefitted so many Valley children and adults over the years.

Wilsey-Bertain Wedding

Victorian was the wedding attire selected by the bride and her attendants when Marsha Lynn Wilsey became the September bride of Steven Bradley Bertain. The Reverend James Brock conducted the double ring ceremony in the garden patio of the bride's parents, Mr. and Mrs. Earle Wilsey, Rancho Road, Carmel Valley.

The bride is a graduate of Carmel High School and California Polytechnic State University at San Luis Obispo.

The bridegroom is the son of Mrs. Carla Bertain and James Bertain, both of Ukiah. A graduate of Willits High School, he attended Santa Rosa Junior College and is a graduate of Cal Poly-SLO where he is employed as assistant manager of a student housing complex.

Marsha wore a long white Victorian wedding gown of dotted Swiss over satin. Alencon lace enhanced the bibbed bodice, high English collar and ruffle attached to the skirt. The ruffled border of the bib was accented with Venise lace and the sheer bishop sleeves were decorated with Alencon lace. She wore a large white picture hat and carried an old fashioned floral nosegay.

White parasols trimmed with flowers were carried by the bride's sisters, Jayne and Mary Beth Wilsey of Carmel Valley who served as bride's maids. Their gowns were of blue organdy trimmed with lace and dotted swiss.

Other members of the wedding party were best man, Jan Hendrix, of San Luis Obispo and John Boyes of Ukiah who served as usher.

Following a reception in the garden, the couple honeymooned at Lake Tahoe and are now at home in San Luis Obispo.

Honored for service

"An old oak leaf cluster to Mrs. Thomas (Marjorie) McKiernon who received recognition from the American Red Cross during the recent Bloodbank in Carmel Valley when she was presented with a pin symbolic of fifteen years of service.

KIWANIS PRESIDENT Dr. John Von Berg (C) with Rich Holine (L) and Mrs. Virginia Holine (R) following the dedication at the Carmel Valley Community Swimming Pool play area of a memorial to the late Dr. Al Holine.

Marjorie has assumed the responsibility for all those years of organizing countless banks and personally contacting thousands of residents through her telephone committees, reservation tables in the Village and via the media to enlist the aid of donors. Congratulations, Marjorie, from a grateful community.

Haunted House at CHS

It will be a Halloween to remember for those brave enough to visit the "Haunted House" sponsored by the Carmel High School Band. Small fry through the fifth grade will find the creaking door of the Band Building unlatched from 7:00 to 9:00 p.m. on Saturday, October 30 and Sunday, October 31.

You had better make it a party (there is safety in numbers) to view strange sights, hear strange sounds, and be prepared for things that go bump in the night!

Donations are only 75 cents — and a treat is promised for each child who enters.

Get well-o-grams

Long time Valley-ite, Mrs. Stella Miller underwent recent surgery and would enjoy hearing from her many old friends. Letters and cards will reach her in care of her daughter and son-in-law, Ruth and Ed Mayfield, 1514 Menlo Avenue, Napa, Calif. 94558.

Also former resident, Norman Friddle is a patient following surgery at Community Hospital.

Carmelo celebrates Halloween

It's that time of year, ghosts and ghouls are on the prowl, so why not join the Carmelo Parents Club for their Halloween Carnival to be held on the school grounds on Friday, October 29 from 6 until 9 p.m.

Co-chairman of the event, Julie and Jerry Steele promise delicious Halloween hamburgers, hot dogs, corn on the cob, baked goods and beverages that will be the best ever. Enjoy a family dinner and then...

Have the fright of your life in the haunted house or try your luck or skill at the game booths. There will be a drawing for valuable prizes, a costume contest, apple bobbing, face painting, a cake walk — something for everyone, so don't miss it!

CV trail and saddle show

Fifty one classes in the Twenty First Annual Fall Show set a record for the annual event sponsored by the Carmel Valley Trail and Saddle Club show held on the Club grounds on Garzas Road.

Responsible for the successful event were Show manager, George Pullman, his wife, Dorothy, Show Secretary, and Robin Beare, who served as High Point Secretary.

Judges for the day included Susan Harrison, Antioch, Western; and Wendy Machin of Petaluma for the Eastern Division.

High Point English winners for the day

Paige De Wey, 14 and under; Abby Ziegler and Jeannie Rainer, tied for 15 to 17; Sheryl Dempsey, 18 and over.

Continued on page 13

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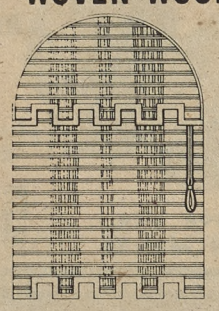

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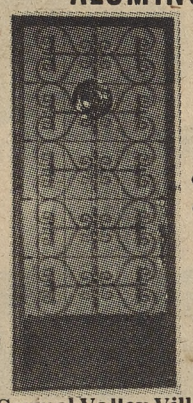

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Carmel Valley Village 659-3220

Padres blow 1st quarter lead ; King City wins 21-16

By ART BLACK, JR.

The Carmel High School Padres played the first quarter last Saturday as if they meant to go all the way and win the MTAL this year, but in the second quarter they reverted to the same team we all know and love, and despite a 10-0 first quarter lead, were defeated by King City 21-61.

The first surprise came on the first play from scrimmage when senior quarterback Guy Dubets completed a 54-yard pass to Padre Kevin Murphy for a quick six points. The PAT by Kelly Beckett was good for a 7-0 Padre lead, with 10:30 left in the first stanza. The other Carmel score came in the waning seconds of the first period as Steve Sepersky recovered a King City fumble at their 36-yard line, and relief quarterback Steve Talley found Pete Rolfing with a 17-yard pass to set up the final scoring in the first quarter. Kelly Beckett again provided his soccer-style kicking abilities and booted a 21-yard field goal to end the quarter with the Padres ahead 10-zip.

King City scored in the second quarter with a 20-yard pass from King City soph quarterback Tim Pernal to Mark Audenino to bring the Mustangs within scoring distance, and finally Pernal hit Glen Justice with an eight-yard over-the-middle pass for the Mustang touchdown. The Mustangs were successful with ther PAT and the half ended 10-7, Carmel still ahead.

In the third quarter, as in the second, the Padre defense played an excellent game, but the offense couldn't duplicate their first quarter expertise and there was no score by either team in the third quarter.

In the fourth, King City scored with over 11 minutes left in the game for another seven points, gaining the lead for the first time in the ball game. The Mustangs wrapped it up with another touchdown and PAT effort with three minutes left in the game. The final score for the Padres was a three-yard pass from Guy Dubets to Bob Ingram with but one second left in the game.

The Padres won the first two games at Bardarson Field last Saturday. The Frosh defeated King City 8-6 in a bittersweet victory which saw one of the leading frosh ground-gainers, David Araujo hospitalized with what appears to be a season-long injury.

The Junior Varsity also defeated the Mustangs 13-0 behind JV quarterback John Lucido who scored both TD's for Carmel. The extra point came after the second touchdown with a PAT kick by junior Chris Rembert.

This Saturday the freshmen are idle while the Junior Varsity and Varsity tackle a non-league opponent from the San Jose-Campbell Area, Camden High School. Kick-off for the Junior Varsity is at noon, the Varsity begins at 2 p.m. The cheerleaders and songleaders have organized a chicken barbecue during this game, and they encourage all to come out and enjoy the games and the chicken.

CHS sports calendar

Thursday, Oct. 21	
Swimming	Monterey High at Monterey
Cross Country	MTAL meet at York School
Volleyball	Monterey High at Carmel
Tennis	Monterey High at Carmel
Saturday, Oct. 23	
Football	Camden High at Carmel(JV at noon,Varsity at 2)
Water Polo	Monterey High at Monterey
Tuesday, Oct. 26	
Volleyball	Gonzales High at Carmel
Tennis	Gonzales High at Carmel
Thursday, Oct. 28	
Swimming	Santa Catalina at Monterey
Water Polo	Gilroy High at Carmel
Cross Country	Palma at Salinas
Volleyball	Pacific Grove High at Pacific Grove
Tennis	Pacific Grove High at Pacific Grove

Cross country team rebuilding this year

By ED NOBLE

The Carmel High Padres cross country team is going through a rebuilding process for the 1976 season. The Padres have yet to win this season.

In their first four meets, the Padres have been outdistanced by Hollister, Pacific Grove, King City and RLS.

Despite the string of losses, head coach Bob Brooks feels his team is getting better. "Two problems with the team this year are that we lack both experience and depth. But even with these major difficulties, the team is constantly improving with each meet."

The two returnees from last year's squad are senior letterman Jim Ryan and sophomore Joe Brock. The other three varsity runners are juniors Wes Farr and Steve Wallace, and senior Tuan Huang. Coach Brooks feels that Ryan is definitely his best runner.

There is one cross country standout who will be seeing a different kind of action this year, he is senior Kelley Beckett. After three years of cross country, Kelley decided to use his extremely strong left foot to kick field goals for the Carmel High varsity football team. But Coach Brooks has no regrets about losing Kelley. "When you're young, I believe you should do what you want, and Kelley is doing a fine job in football. I support Kelley 100 per cent in what he's doing and wish him the best of luck."

Coach Brooks is disappointed in the fact that he doesn't have more freshman out for the squad. He went on to say, "Cross country is a lifetime sport, not something you just quit after high school. It takes a very unique person to be involved in cross country. I also believe that it is probably the roughest sport on campus, because of the fact that the runners get no rest."

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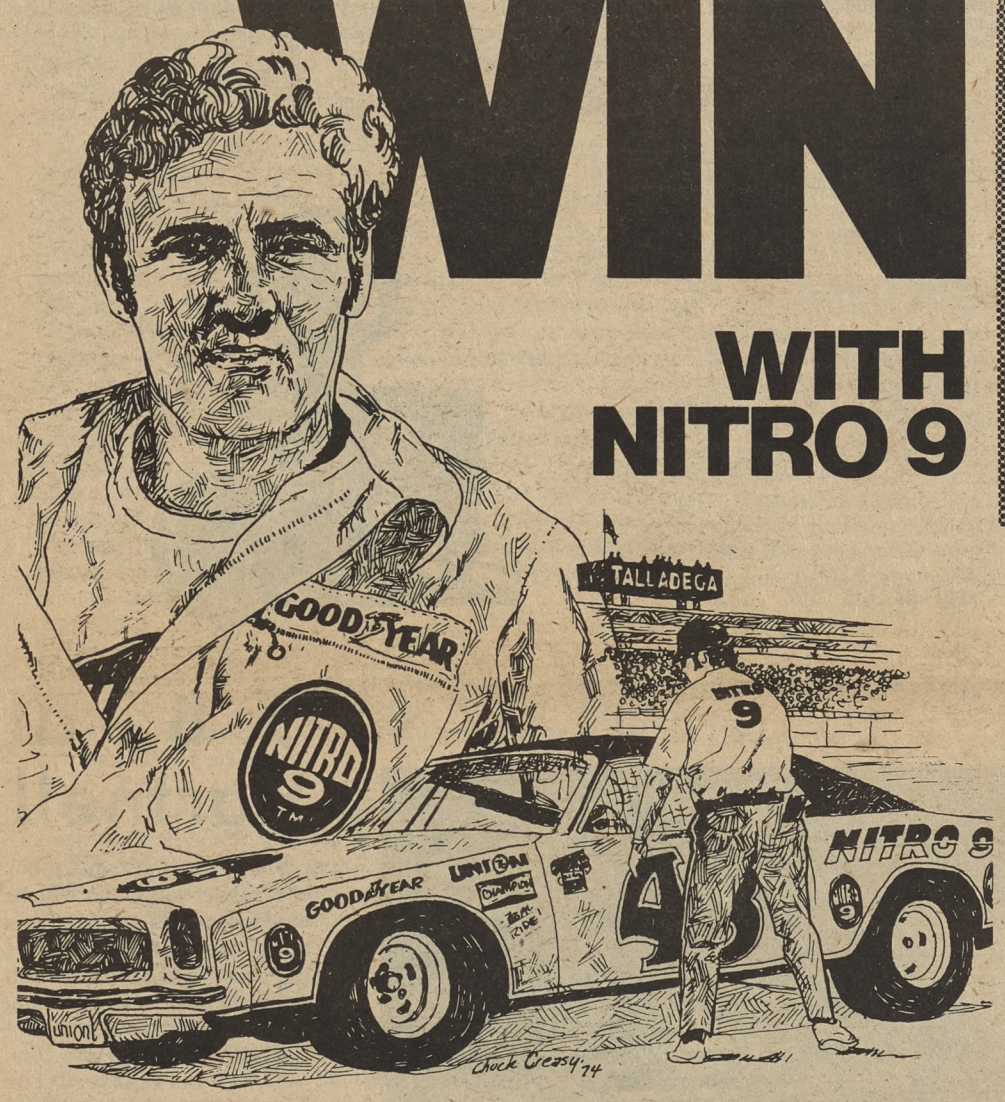

Take it from a winner, James Hylton, NASCAR Grand National driver and winner of the prestigious Talladega "500". James has been around automobiles, engines, and racing most of his life. He was head mechanic for the Ned Jarrett Racing Team before starting his driving career and he knows his engines. James says "Nitro 9 additive is the only additive I've used that I can honestly say works. By using Nitro 9 in my family car I experienced more complete combustion, easier starting, smoother idling, and an increase of about 12 to 15% in gas mileage over an extended period of use." So take it from James Hylton and use Nitro 9.

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Rio Road Arco	Mid Valley Chevron	Matteson Texaco	Forest Hill Mobil

Nightlife

BOILER ROOM: Live entertainment Wed.-Sun. with rock group "California" and others. 9 p.m.-1:30 a.m. Located in Cannery Row Square, Monterey. 373-1449.

THE BLUE OX: Discotheque each night from 9 p.m. to 2 a.m. No cover or minimum. 220 Fremont Blvd. Monterey. 375-8543.

THE BUCKEYE: Live entertainment from 9:30 p.m. to 1 a.m. "Salsa Brava" Thurs.-Sat.; Joe Ingram Trio Sun.-Mon. and Sal Mecurio Trio Tues.-Wed. No cover. 65 East Carmel Valley Rd., Carmel Valley Village. 659-2235.

CASA MUNRAS: Dancing Tues.-Sat. 9 p.m.-1 a.m. No cover. Fremont and Munras Aves., Monterey. 375-2411.

CHINA ROW: Organist Dick Duane Wed.-Sun. each night from 8 p.m. to 1 a.m. No cover. 444 Cannery Row, Monterey. 373-8494.

CAPTAIN'S COVE: Live jazz and vocals with the Len Dixon Trio Wed.-Sat. 8:30 p.m.-1 a.m. Sundays 7-11 p.m. No cover or minimum. 643 Cannery Row, Monterey. 372-4000 or 375-5411.

DEL MONTE HYATT HOUSE: In the Pirate's Cove Lounge, Mon.-Sat. "Cloudburst" on Sunday "The Second Fiddle" from 9 p.m. to 1 a.m. No cover. 1 Old Golf Course Rd., Monterey. 372-7171.

GAY NINETIES DANCE GROUP: Three piece ensemble playing traditional rhythms for adult dancing. Chatugua Hall, 16th and Central, Pacific Grove. Saturdays only from 8:30 to 11:30 p.m. Admission $1.50 per person.

HATCHCOVER: Live entertainment beginning at 9 p.m. Thurs.-Sat. "The AAAHS"; Sun.-Wed. Mark Evans and Tues. Bryan Diamond. No cover. Carmel Rancho Center. 624-8286.

HIGHLANDS INN: Entertainment nightly. Piano stylist Ted Roe Tues.-Sun. with singer Pamela DeMarche Thurs.-Mon. from 6 p.m. until closing. Four miles south of Carmel on Highway 1. 624-3801.

HIGHWAY ROBBERY: Entertainment nightly and a jam session on Saturday from 3-6 p.m. Located in Carmel Center, at Rio Road and Highway 1. 625-1234.

HOLIDAY INN, CARMEL: Dancing and entertainment Wed.-Sun. with "Gemini" Wed., Thurs., and Sun. 8:30-1. Fri.-Sat. 9-1:30. Mon.-Tues. piano bar from 6-10 p.m. No cover. Highway 1 and Rio Rd., Carmel. 624-1847.

HOLIDAY INN, MONTEREY: "Vickie and Paul" play all week in the Capn's Hook Lounge and on Sun.-Mon. the D.J. Trio entertains. No cover. Highway 1 and Del Rey Oaks exit. 394-3321.

KALISA'S: Live entertainment nightly. Call for time and performance. Belly dancing every Friday and Saturday night. 851 Cannery Row, Monterey. 372-8512.

KING'S CROSS STATON: Entertainment each night, beginning at 9 p.m. Bryan Diamond on Monday; Mark Evans on Tuesday; Osprey Wed.-Sat. and Greg Boether on Sun. No cover. 116 Forest Ave., Pacific Grove. 372-5171.

LOVER'S POINT INN: Entertainment with Danny on the organ Friday through Sunday and holidays beginning at 8 p.m. Michael Scott with "easy music" Thurs.-Sun. No cover. Ocean View Blvd. and 17th St. Pacific Grove. 372-7787.

MISSION RANCH: Piano bar each night beginning at 9 p.m. featuring Kay Holman. 26270 Dolores Street, Carmel. 624-3824.

MISSION RANCH BARN: Live rock bands each Friday and Saturday from 9:30 p.m. to 1:30 a.m. $1 admission. 26270 Dolores Street, Carmel. 624-3824.

NO NAME SALOON: Live music Friday and Saturday nights from 9 p.m. to 1 a.m. Frank Marseguerra, guitarist and vocalist on Friday night and "Lone Tree," country blue grass group on Saturday. Carmel Valley Rd. and Via Contenta in Carmel Valley Village. 659-4884.

THE OUTRIGGER: Entertainment seven nights a week in the Show Lounge. The delightful Miss Sioux Scott, many comedy and delicious songs, Wed.-Sat. from 9:15; the classical guitar of Peter Evans in concert weekly, Sun.-Tues. from 8 p.m. No cover or minimum. On the water, Cannery Row, Monterey. 372-8543.

RAMADA INN: The live sounds of "Just Us," a singing duo, appear Wed. through Sun. from 9 p.m. to 1 a.m. No cover. 1425 Munras, Monterey. 649-1020.

SPEAKEASY: Listen to "Jet" Mon.-Sat. 9:30 p.m. to 1:30 a.m. No cover. Located on Cannery Row and Hoffman Ave., Monterey. 373-0611.

THE WAREHOUSE: Appearing on Fri. & Sat. beginning at 8:15. Barbara Kelly and the Warehouse Band. Tues.-Thurs., the Warehouse Band. Silent movies. No cover but lifetime membership is required. Club membership, $1.25, available at door. Cannery Row and Prescott, Monterey. 375-1921.

VENTANA BIG SUR: Classical guitarist Glenn Tinturin from 7-9:30 Wed.-Thurs., and from noon-2:30 on Sunday afternoon. 28 miles south of Carmel off Highway 1. (1) 667-2331.

Movies

VALLEY CINEMA: Carmel Valley Shopping Center. 624-5111. "Obsession" and "Taxi Driver."

CARMEL VILLAGE: Dolores and 7th, Carmel. 624-5341. "Midway" and "Skyriders."

HILL: 71 Soledad Drive, Monterey. 375-2800. "Barry Lyndon" and a Disney short entitled "Sardinia."

REGENCY: 426 Alvarado, Monterey. 375-6696. "Revenge of the Cheer Leader" and "Smile."

STATE: 417 Alvarado, Monterey. 372-4555. No. 1 "Go For It" and "Jaws of Death." No. 2 "The Adventures of Sherlock Holmes Smarter Brother" and "Mother, Jugs and Speed." No. 3 "The Texas Chain Saw Massacre" and "Torso."

GOLDEN BOUGH: Monte Verde & 8th, Carmel. 624-4044. "All the President's Men" and "Russian Roulette."

DEL REY CINEMA: Corner of Fremont & Broadway, Seaside. 394-9066. Call theatre for program.

TANTAMOUNT: On Middle Canyon Road, Carmel Valley. 659-2405. "National Velvet," Elizabeth Taylor's first film, also starring Mickey Rooney.

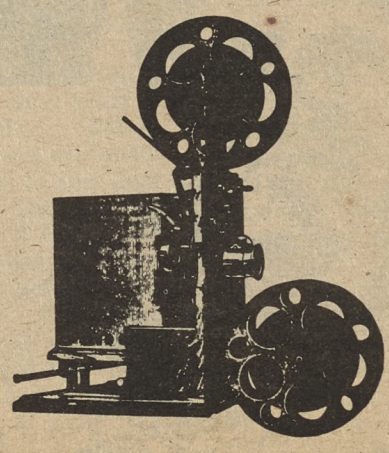
DREAM THEATRE: 691 Lighthouse, Monterey. 372-1331. "Solaris."

812 CINEMA: 812 Cannery Row, Monterey. 372-6993. "Pom Pom Girls."

CINEMA 70: 280 Del Monte Center, Monterey. 373-4777. "Face to Face."

STEINBECK: 714 Cannery Row, Monterey. 375-8000. "Alex and the Gypsy."

MARINA AUTO MOVIE: Drew Street at Beach Rd., Marina. 384-6474. "Dr. Tarr's Torture Dungeon," "Death Race 3,000" and "Switchblade Sisters."



"J. B." at Hartnell

The trials and tribulations of a modern-day Job will be enacted within the confines of a make-believe circus tent in the Hartnell Arena Theatre in the Performing Arts Center beginning Friday, October 22 at 8 p.m.

"J.B.," the Pulitzer Prize-Winning play by Archibald MacLeish, tells the story of a prosperous modern-day business man who becomes the focus of attention of the two extremes of power — good and evil — God and the Devil, played by two manipulating circus clowns.

"J.B." will play for four weekends, Oct. 22, 23, 24, 28, 29, 30; Nov. 4, 5, 6, 12, 13. Seating in the Arena Theatre is very limited, so it is advisable to reserve seats. For information and ticket reservations call the Box Office at 758-9191.

JOB COMFORTS his wife Sarah (Fayra Dickson of Carmel Valley) after hearing of the death of their children in the play "J.B." now playing in the Arena Theatre at Hartnell College.

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Joe Regelski

"He came. He saw. He conquered." Julius Caesar? Merv Griffin? No — Bob Dorough. The legendary jazz pianist-writer-vocalist did nothing less than pack the Buckeye last weekend proving that there is a demand for fine jazz in this area aside from the yearly Monterey Jazz Festival.

Dorough and bassist Bill Takas had the Saturday night Buckeye crowd in the palm of their hands from the opening "Polka Dots and Moon Dreams" until they finished their third set into the wee hours of Sunday morning. Dorough is a pianist extraordinaire — he boogie woogies one minute, is playing a sonata the next and is always ready to instill a quick bebop lesson to those in the audience. Bill Takas is the perfect accompaniest for Dorough. Here is a bassist who is ready at any time to trade the melody lines with the pianist and draw an ovation from the crowd.

Perhaps the greatest strength that the Buckeye crowd acknowledged on Saturday night was the way in which Dorough uses his raspish almost non-existant voice as an instrument so that at times if one were to close his eyes he would believe he were listening to a trio. Dorough is the perfect scat singer in "I Can't Get Started With You," the ultimate story teller with "My Analyst Told Me" and a fine classical pianist with "Norwegian Wood." (Remarked one member of the crowd, "The Beatles are fortunate to have him singing their songs.")

Bob Dorough is a legend in his own time. Imagine playing to a Saturday night bar crowd in Carmel Valley and having them on your side from the start!! This appeal to folks of all ages and directions comes from a recognition that music of the seventies has something to say (I hope the Monterey Jazz Festival board heard that). "Keith Jarret is my favorite pianist and I'm all for electronics. I just can't play it," explained Dorough modestly.

People will be jamming the El Matador all this week in San Francisco to catch Bob and Bill. If you're a jazz buff and you missed them at the Buckeye, you should hang your head in shame. And the Buckeye management should hang their heads high for what has to be the classiest booking of 1976 on the Monterey Peninsula.

Hatchcover manager Randy Smith has done it again. Despite rumors circulating that new ownership plans to change the folk music format that has made the Hatchcover "the" place to catch fine acoustic folk and country music in the area, Randy has found another act which will wow any contemporary music fan.

The name of the group is AAAHS — a talented trio that in addition to the standard acoustic guitar and electric bass uses a dulcimer, mandolin and celestaphone. The overall effect is overwhelming.

AAAHS is Jana Heller, George Keller and Fred Hamnon. Jana and George have played together for two years and joined up with bassist Hamnon three months ago. They've played college concerts at UCLA, USC, UC Santa Cruz, Chapman, Pomona and Irvine before coming to the Peninsula to find work on the club circuit.

And talk about musical courage — the group almost exclusively plays Jana's material which is witty, offbeat and influenced by many of the countries she has visited. Her wit? Catch these lyrics:

"Wishing on the first star in the sky
It's just an airplane flying by"
Or:
'When a girl's wearing glasses
Even perverts won't make passes."

AAAHS is a unique, professionally tight group. There is no one on the Peninsula scene to compare them with. Catch them at the Hatchcover Thursday through Saturday for the rest of the month and while you're there pass the word on about keeping the musical format of the Hatchcover intact when the new folks arrive. We can't lose the Hatchcover. Its record as a catalyst for finding and developing folk talent is too impressive to be discarded.

RADIO BIZ: "Moon Over Moracco," a daily radio serial filled with adventure and actual sounds taped in the streets of that ancient city, is now being featured on KLRB weekday evenings at 10:00. It's a thirteen week run for this further revival of old time radio drama.

Vicki and Paul will continue at the Holiday Inn, Monterey through this month playing nightly except Tuesday. The talented pop duo are presently gearing towards a recording contract and hope to take on the Nevada showroom circuit next while promising to head back to the Peninsula next spring.

Sunset Homecraft Market Nov. 13.

November 13 from 10 a.m. to 3 p.m., is the time and date selected for the Homecrafters' Marketplace in the main parking lot at Sunset Center.

Homecrafters' Marketplace is an opportunity for the non-professional who makes craft, art, or other home-made salable articles to sell them in an open-air craft festival.

The Marketplace, sponsored by Carmel's Sunset Cultural Center, has been held each November since 1971. Announcing the date at this time offers an opportunity for early Christmas shoppers to plan to garner some unique handmade gifts, and at the same time gives artisans enough time to prepare an adequate supply of wares.

The non-commercial aspect of the Homecrafter's event is emphasized. No commercial enterprises are eligible to enter. Only bonafide, state-certified non-profit groups and-or individuals who, as a hobby or parttime activity, do crocheting, knitting, or sewing; or who specialize in cakes or cookies or other homemade kitchen goodies; or perhaps paint or sculpt or draw; or maybe wood-carvers, or block printers, or flower arrangers — only these are qualified to enter.

Those who qualify and who wish to participate should call the Sunset Center office. A registration form must be filled out and a $3.00 registration fee is required.

For any further information, call 624-3996.

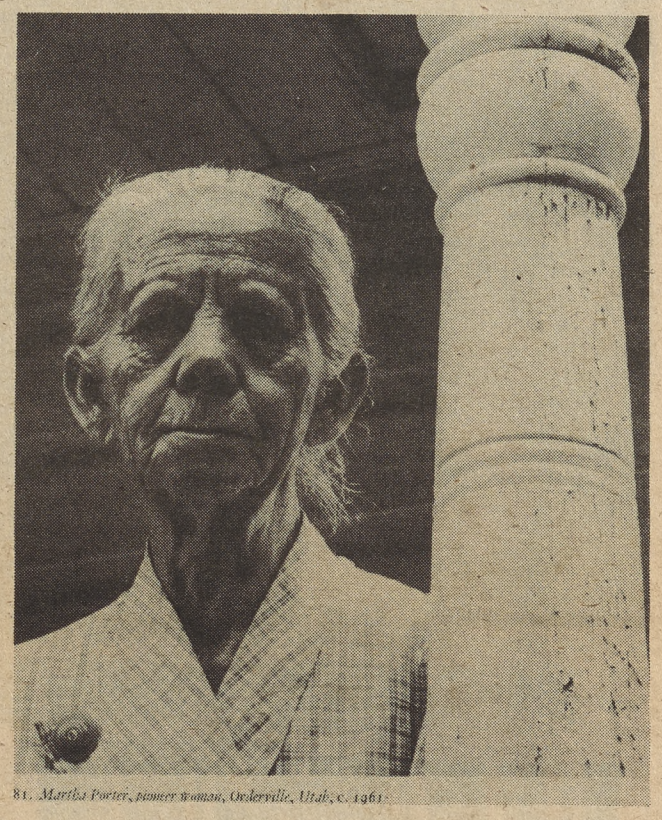
Adams to autograph new photo book

Books Inc. in the Carmel Plaza, will be hosting an autographing party for world famous photographer, Ansel Adams, on October 26 from 3-5 p.m. Mr. Adams will be autographing copies of his new book, "Photographs of the Southwest."

Ansel Adams, one of the leaders in Twentieth Century photography, made the photographs in his new book from 1928 to 1968 in Arizona, California, Colorado, New Mexico, Texas, and Utah. The photos include some of Adams' best-known images, but most of the book consists of photographs seldom, if ever, seen or reproduced before.

The book is not a travelogue, but a record of a unique landscape — the southwest — including its people and architecture. Among the photographs are images of Mesa Verde, Death Valley and Zion National Parks.

Copies of Adams' "Photographs of the Southwest" may be reserved by calling Books Inc.



81. *Martha Porter, pioneer woman, Orderville, Utah, c. 1961*

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WE'RE MOVING
TO THE BARNYARD

The Cannery Row Dinner Theatre has closed in preparation for its move to the Barnyard Theatre at Highway 1 and Rio Rd., in the Spring of 1977. The management and staff of the Cannery Row Dinner Theatre wishes to thank our patrons for their great support during the past year. We have some very exciting plans... you'll be hearing about them soon.

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PHONE 624-3996

LEN DIXON, "Old Brown Eyes" to those who love him, is appearing at Captains Cove on Cannery Row every Wednesday through Sunday.

JAY HOPKINS samples wine at the Lyceum Wine Tasting Benefit held last week at the Holiday Inn in Monterey.

Lyceum benefit held

A beautiful sunset accompanied the Lyceum's wine tasting benefit held at the La Grande Room of the Holiday Inn.

Lyceum board president Ted Calhoon gave special thanks to Charles Marini of the Holiday Inn and his assistant Jan Tichenor for providing the room and clean-up service for the benefit. To compliment the wine, donated by Mirassou Winery, and served by Lou Olsen and Burke Baker, were hors d'ouvres brought by the board members.

Proceeds from the event go to student scholarships and costs for implementing the Lyceum programs. Executive secretary Mrs. Russell Bomberger was recognized by Calhoon and applauded for her eight years of "fine service" to the Lyceum.

Specially honored guests at the occasion were Mrs. Melvin Kline, Cmdr. and Mrs. Alexander Crosby, Prof. and Mrs. Doug Williams, Pimporn Zeleny, Prof. Kai Wohler, Prof. and Mrs. Donald Lawton, Mr. and Mrs. Alfred Strutynski, Gene Haderlie of Sigma Zi and Mr. and Mrs. Fred Buskirk.

Cochairpersons for the event were Mrs. Alexander Crosby and Mrs Alan Cunningham.

SCHOOL BOARD MEMBER Betty Bell (right), whose husband teaches a Lyceum seminar, talks with Jim and Yvonne Reid at the wine tasting benefit held for the Lyceum last weekend.

Dance class

Pre-ballet dance classes for children three to six years old are held at Sunset Center Saturday mornings. Classes officially begin the first Saturday of each month.

The class for three-year-old children begins at 9 a.m.; four to five years old, 10 a.m.; and five to six years old, 11 a.m. Teacher for the classes is Cathleen Lucido, who studied dance in San Francsico.

Further information on class enrollment may be obtained at 372-7043.

chamber chatter

By Jeanelle Kaminske

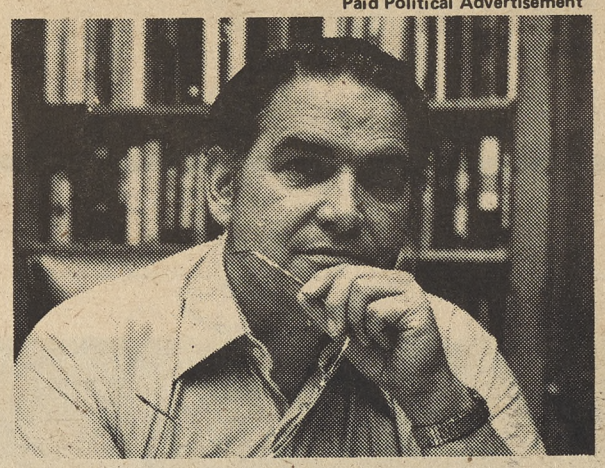
We are just about ready to go to press with our new Carmel Valley Chamber of Commerce directory, and we have all kinds of interesting people and new services available.

Have you met Ric Kolle at the House of Styles next door to the Buckeye on Carmel Valley Road? Ric is a champion cosmetologist (State Champion, and International winner, no less) who can probably tell you more about your skin and hair than you'd really want to know. Ric & Nancy (she's one of those pretty ladies in Dr. Tocchet's office) came here from Whittier a year ago to escape the smog and big city rat race. They decided there are other things in life than making money in a noisy maze, so Ric sold his Whittier shop, told his 13 beauty operators good-bye and started looking all over California for a better life. He and Nancy and their five children made the unanimous decision for Carmel Valley and with no regrets. Ric, his father and a brother have been leading cosmetologists in California for many years. Thirty-six trophies during 25 years of hairdressing attest to his skills. Ric says the only thing he misses here is his volunteer work at the Children's Hospital, Rancho Los Amigos, in Downey, Ca.

Another successful local businessman who is a "fugitive" from big business is Chris Bock, a bachelor from Berkeley, who bought Oenning Realty in Carmel in 1974, and opened a branch office in Carmel Valley this year. A fourth generation Californian, Chris was a rising success with Union Oil Company's sales division and was assigned to Monterey County. When Union Oil started to transfer him again, Chris decided not to leave Carmel, so he left oil and went into real estate. His Valley office is in the Plaza Linda Building, and his associates there are Ken Haff, Joan Zelinsky, Charity Crane and Louise Bishop.

Our new directory will have a special section listing local doctors and dentists, plus our very own Valley optometrist, Dr. Strange.(Guess what Dr. Strange's phone number is---right: 625-2020.)

Paid Political Advertisement



HENRY MELLO, native of Santa Cruz County, eight year Santa Cruz County Supervisor, attended Hartnell College, founded local business, served on key County boards including Transportation, Mental Health, Water Resources, and Criminal Justice. Helped create Monterey-Santa Cruz Air Pollution Control Board. More than 20 years of community and government service working for you.

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- Helped gain public access to our beaches
- Respected as fighter against unnecessary government spending
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- Helped save Neighborhood Youth Corps program
- Proposed tri-county plan to save prime agricultural land
- Led move to halt oil exploration in Monterey Bay

HENRY MELLO WILL FIGHT FOR

- Property tax reform for homeowners, renters and mobile-home owners
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- More jobs from the private sector
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Kaleidoscope set Oct. 30-31

The annual "Kaleidoscope," which is an arts and crafts show sponsored by the Night Owls Chapter of the Children's Home Society, will be held the weekend of Oct. 30 and 31, Exposition Hall, Monterey County Fairgrounds, between 10 a.m. and 5 p.m. each day.

More than 25 exhibitors will show their wares, including such crafts as leatherwork, weaving, jewelry, ceramics, pottery, decoupage, dolls' clothing, needlework, bakers' dough Christmas decorations.

The Night Owls have a booth filled with crafts made by their own members, — pillows, bags, decorated Christmas trees, children's stuffed animals, wooden toys, colorful aprons, potholders, other crafts and plants, too.

Traditional with the Kaleidoscope are door prizes and the Kaleidoraffle. Raffle tickets may be purchased anytime during the two-day sale. The purchaser need not be present at the time of the drawing on Sunday to win.

The Lunch Box will have available a menu of hot dogs, egg salad sandwiches, ham sandwiches, home baked pies and cakes, tea, coffee, or soft drinks.

Each year the show helps support child welfare services offered by Children's Home Society, whose local office is 444 Pearl St., Monterey. These services include the adoption of relinquished children and counseling for their adoptive parents, counseling for family situations involving parent-child problems, services to unmarried mothers and sometimes to fathers of these children.

THE MONTEREY PENINSULA UNITED FUND has announced the atart of the local 1976-77 fund drive. The campaign was kicked off by overall chairman Hal Hallett during activities held at Rancho Canada Golf Club in Carmel Valley. On hand for the event were campaign division chairmen Clay Larson and Ron Foster, along with representatives from three beneficiary agencies; Handicapped Activities Unlimited, Boy's Club of America, and the Alliance on Aging. The campaign goal is $340,000. The drive will benefit 14 local, non-profit agencies and three projects; Alliance on Aging, the Monterey Youth Project, and the Seaside Infant Care Center.

HIKING FROM BOTTCHER'S GAP at the head of Palo Colorado Canyon to the Pico Blanco Boy Scout Camp on the Little Sur are members of Carmel Valley Boy Scout Troop No. 127. From left, Richard Foote, Keven Sorri, Doug Pease, Bob Ryu, John Bradley, Thomas Daskalof, Jan Grinde and Sean Evans.

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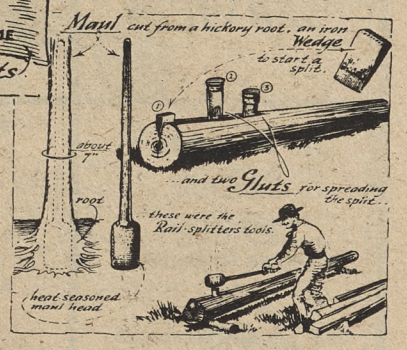
Maul cut from a hickory root. an iron Wedge
to start a split.
about 1'
and two Gluts for spreading the split.
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LOOKING OVER the open house cake Sunday at the celebration honoring Bay School's reopening were school director Wendy Banks(left), and cake baker Denna Prieto. Hoping to grab the first two slices were the Prieto twins. Chris and Rick, who helped with the cake by staying out of their mother's way. Parents and friends toured through the recently restored "little red school house" Sunday afternoon.

Book sale set Saturday

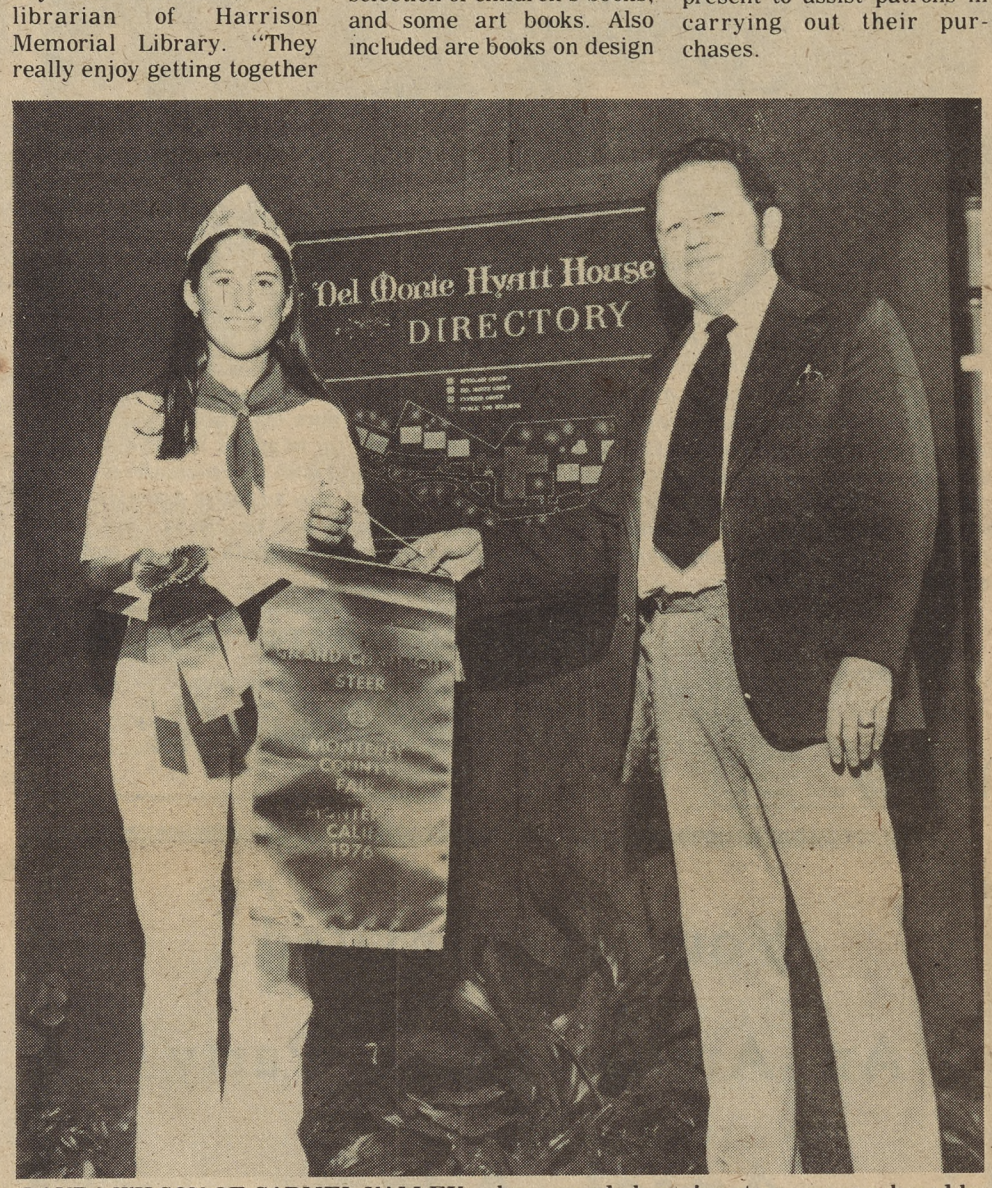
The annual used-book sale, sponsored by Friends of the Harrison Memorial Library, will be held on Friday and Saturday, Oct. 22 and 23. Thousands of books will be available at nominal prices at the Carmel Masonic Temple at 7th and Lincoln. The doors will be open between 10:;00 a.m. and 5:00 p.m.

"The book-sale is the event of the year for the Friends," says Jo Childers, head librarian of Harrison Memorial Library. "They really enjoy getting together for all the preparation and we welcome their help."

The sale presents a rare opportunity for patrons to add to their private libraries. "There are as many books this year as there were last year," reports Mrs. Layton Phillips, who directs the pricing of books.

Hundreds of hardback novels, including mysteries, will be on sale. There are many biographies, a wide selection of children's books, and some art books. Also included are books on design from the Greta Pack estate; several hundred volumes, ranging from paperbacks to books of historic interest, from the Tom Oliphant estate; a set of "Standard and Poors" (stock reports, directories, etc,); and a unique collection of Victorian books.

The sale will be staffed by Friends. Refreshments will be served on both days and Peninsula Boy Scouts will be present to assist patrons in carrying out their purchases.



LAURA WILSON OF CARMEL VALLEY, whose grand champion steer was purchased by Del Monte Hyatt House at the 1976 Monterey County Fair's Junior Livestock Auction, presents her animal's ribbon, banner and photograph, along with a thank you letter, to William Wear, front office manager at the Monterey hotel. Bidding went up to $2 a pound for the 1,235 pound animal which Laura raised at Rancho Chupinos, where her parents, Mr. and Mrs. William I. Wilson, raise beef cattle on about 5,000 acres. The Carmel High School senior, who plans to major in animal science at Cal Poly in San Luis Obispo, selected the grand champion animal from her father's herd at two months and groomed it for its Fair appearance. She has been exhibiting animals for nine years, and is building her own sheep and cattle herds. Another of her entries was named reserve grand champion, and it had won a blue ribbon as a feeder calf at last year's Fair. A member of both Buckeye 4-H Club and Carmel High School's Future Farmers of America chapter, Laura showed her beef animals as a 4-H member, her sheep as an FFA member, which meant a lot of uniform changing as the Fair went on.

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Continued from page 5

High Point Western winners for the day

Dawn Tschumperlin, 14 and under; Stephanie Mills, 15 to 17; Gina Halle, 18 and over.

The Robert "Bob" Angell Annual Memorial Perpetual Trophy was won by Carol Heiland with 537 points for the year. Chappel High Point Challenge Trophy for horse with the most points in trail and pleasure, To Six Gun with 38 points owned by George and Dorothy Pullman. The runnerup was Fontana Gold with 30 points, owned by Mickey Cummings. Warmington Trophy for Most Improved Junior Rider was won by David Busick this year. The William Sellers Memorial Trophy for the most improved rider in Horsemanship was won by Mickey Cummings this year.

The Ken Heiland Family Junior Western Perpetual Trophy for the junior with the most points for the year was Mickey Cummings with 444 points. Runner ups were Coral Armstrong and Laura Sherman.

The George Pullman Family Western Horse Perpetual Trophy was won by Top Six Gun with 561 points for the year.

The Steven Stone Award for the Carmel Valley Junior with the most points for the day was Mickey Cummings with 13 points and runner up was Laura Sherman with nine points.

Class Results

Class One Model English Mount

1) After Dark, Marie Clinton; 2) Meant To Be, Riley Wilson; 3) Excaliber, Katie Miller; 4) Ever Searching, Cass Slaughter; 5) Maggie May, Liz Gibson.

Class Two English Showmanship

17 and under

1) Bold V King, Dena McDaniel; 2) Keyma, Monique Stuber; 3) Ever Searching, Class Claughter; 4)Top of the Mark, Paige De Wey; 5) Some Day Soon, Jennifer Ricketts.

Class Three Hunter Warm Up Open

1) Shadow Catcher, Abby Ziegler; 2) Fife 'N Drum, Katy Dagdigian; 3) After Hours, Jeannie Rainer; 4) After Dark, Mary Bigham; 5) Chamber Maid, Jamie Fassio.

Class Four Conformation Hunters, Open

1) After Dark, Mary Bigham; 2) China Borden, Hillary Smathers; 3) Chamber Maid, Jamie Fassio; 4) Shadow Catcher, Abbey Ziegler; 5) Top of the Mark, Paige De Wey.

Class Five Working Hunters, 17 and under

1) Top of the Mark, Paige de Wey; 2) Shadow Catcher, Abbey Ziegler; 3) Rainbow High, Dawn Hartsock; 4) Bridish Pream, Carol Borucki; 5) Fife 'N Drum, Katy Dagdigian.

Class Six Working Hunters, 18 and over

1) Tiffanys Trinket, Mary Lambert; 2) Gaelic Laughter, Danielle Veber; 3) China Bordon, Hillary Smathers; 4) Sea Gypsy, Shan De Wey; 5) Sundar, Gordon Barrow.

Class Seven

Novice Jumpers, Open

1) Fife 'N Drum, Katy Dagdigian; 2) Lady Tiffany, Tory Lambert; 3) Rainbow High, Dawn Hartsock; 4) Shadow Catcher, Abby Ziebler; 5) Ticket to Ride, Mary Alrid.

Class Eight

Jumpers, 17 and under

1) Scimitar, Brenda Lambert; 2) Springs Mateus, Laura Sherman; Tie: 3, 4) Shadow Catcher, Abby Ziebler and Fife 'N Drum, Katy Dagdigian; Tie: 5, 6) Suddenly, Jennifer Ricketts and After Hours, Jeannie Rainer.

CLASS NINE

Jumpers, 18 and over

1) Sundar, Gordon Barrow; 2) Sea Gypsy, Shan De Wey; 3) Tiffanys Trinket, Mary Lambert; 4) Climb Belle, Nancy Juster.

Class Ten

Jumper Fault and Out, Open

1) Scimitar, Brenda Lambert; 2) Top of the Mark, Paige De Wey; 3) Fife 'N Drum, Katy Dagdigian; 4) Tiffanys Trinket, Mary Lambert; 5) Sea Gypsy, Shan De Wey.

Class 11

Hunter Hack, 17 and under

1) Maggie May, Liz Gibson; 2) After Dark, Mary Bigham; 3) After Hours, Jeannie Rainer; 4) I'm Determined, Ashley McIntosh; 5) Fife 'N Drum, Katy Dagdigian.

Class 13

Hunter Hack, 18 and over

1) Ever Searching, Eileen Forzani; 2) Fleet Commander, Sheryl Dempsey; 3) Tar Boy, Lori Smith; 4) Jason O Lark, Sandy Henderson; 5) Gaelic Laughter, Daniel Veber.

Class 13

Bridle Path Hack, 17 and Under

1) Some Day Soon, Jennifer Ricketts; 2) Ever Searching, Wendy Slaughter; 3) Silver Candy Fox, Denise Fuller; 4) Fife 'N Drum, Katy Dagdigian; 5) No More Pets, Linda McGlochlin.

Class 14

Bridle Path Hack, 18 and over

1) Fleet Commander, Sheryl Dempsey; 2) Mr. Barney Bars, Sherry Owens; 3) General, Denise Forzani; 4) Jaxon O Lark, Sandy Henderson; 5) Gaelic Laughter, Danielle Veber.

Class 15

English Pleasure Hunt Seat, 14 and under

1) Ever Searching, Wendy Slaughter; 2) Top of the Mark, Paige de Wey; 3) After Hours, Mary Bigham; 4) Bold V King, Dina McDaniel; 5) Excalibur, Katie Miller.

Class 16

English Pleasure Hunt Seat, 15 to 17

1) Maggie May, Liz Gibson; 2) After Hours, Jeannie Rainer; 3) Top Jive, Laura Sherman; 4) Ticket to Ride, Mary Alrid; 5) Wish, Carol Michelson.

Class 17

English Pleasure Hung Seat, 18 and over

Bars, Sherry Owens; 3) Meant To Be, Marie Clinton; 4) Jason O Lark, Sandy Henderson; 5) Kokomingo, Marion Neagle.

Class 18

Novice English Pleasure 17 and under

1) Maggie May, Liz Gibson; 2) Wish, Carol Michelson; 3) Some Day Soon, Jennifer Ricketts; 4) Vintage Year, Holly Peterson; 5) Keyma, Monique Stuber.

Class 19

Novice English Pleasure, 18 and over

1) Meant to be, Marie Clinton; 2) Jason O Lark, Sandy Henderson; 3) General, Denise Forzani; 4) Tar Boy, Lori Smith; 5) Fleet Commander, Sheryl Dempsey.

Class 20

Hunt Seat Equitation, 14 and under

1) Top O the Mark, Paige De Wey; 2) Modern Millie, Cori Garnero; 3) Some Day Soon, Jennifer Ricketts; 4) After Dark, Mary Bigham; 5) Excalibar, Katie Miller.

Class 21

Hunt Seat Equitation, 15 to 17

1) Silver Candy Fox, Denise Fuller; 2) After Hours, Jeannie Rainer; 3) Wish, Carol Michelson; 4) Top Jive, Laura Sherman; 5) Country Sunday, Janice Cranston.

Class 22

Hunt Seat Equitation, 19 and over

1) Meant To Be, Marie Clinton; 2) Ever Searching, Eileen Forzani, 3) Jason O Lark, Sandy Henderson; 4) Fleet Commander, Sheryl Dempsey; 5) Gaelic Laughter, Danielle Veber.

Class 23

Novice Hunt Seat Equitation, 17 and under

1) Top of the Mark, Paige De Wey; 2) Wish, Carol Michelson; 3) Some Day Soon, Jennifer Ricetts; 4) Ticket To Ride, Mary Alrid; 5) Vintage Year, Holly Peterson.

Class 24

Novice Hunt Seat Equitation, 18 and over

1) Fleet Commander, Sheryl Dempsey; 2) Jason O Lark, Sandy Henderson.

Class 25

Foals of 1973

1) Drifters Gold, Bill Wilson; 2) Rubicon, Judy Peterson; 3) Randi Chant, Robin Barber; 4) Cant Miss, Elizabeth Owens.

Class 26

Foals of 1974

1) Ready, Buster Naegle; 2) Chablis, Andre Forzani; 3) Bold Tiki, Missy Jenkins; 4) Sentimental Nonsense, Dee Dee Tranguch.

Class 27

Foals of 1975

1) Kall me Summerwin, Andre Forzani; 2) High Voltage, Patience Prine; 3) Doubts Ms. Mouse, Bob Rettig; 4) Rabbas Eclipse, Al Tedrow; 5) Pretty Wendy, Betty Hass.

Continued on page 14

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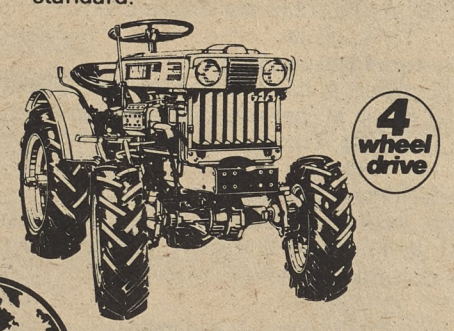

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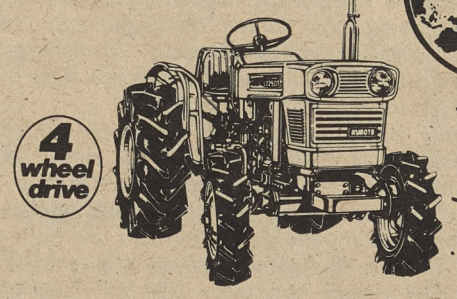

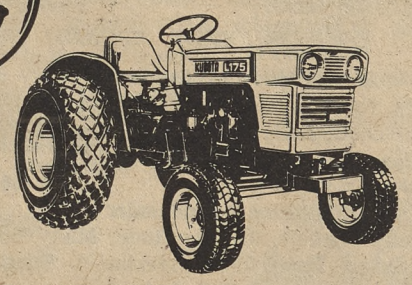

Many implements

Model L225DT . . . Here's more traction and versatility from Kubota. Rugged, yet agile four-wheel drive model with outstanding traction and great lugging power. Powered by a liquid-cooled 24HP, 3-cylinder diesel engine. Implements are handled with ease by the powerful hydraulic lift system. Plus PTO's, standard.

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more oaks and cacti

Continued from page 13

Class 28
Foals of 1976

1) Unnamed, Marilyn Cole; 2) Dusty Scarlet, Laura Wilson; 3) Do Run Do Run, Tamra Zack; 4) Puro Too, Sonja Cheatwood.

Class 29
Broodmares

1) Paint Thinner, Buster Naegle; 2) Ever Searching, Eileen Forzani; 3) Bra Girl, Tamra Zack; 4) Barlets Barley, Laura Wilson; 5) Light Wind, David Busick.

Class 30
Stock Horse on Halter

1) Lucky Mama, Tomim Normandin; 2) Barba Treasure, Kelly Hemphill; 3) Spee Dee Quest, Dawn Tschumperlin; 4) Tonys Rover, Bobby Gray; 5) Me Jo Red, Susan Michelson.

Class 31
Colored halter

1) Kokomingo, Buster Naegle; 2) Bar the Fort, Lee Mathews; 3) Spee Dee Quest, Dawn Tschumperlin; 4) Honeymans Elan, Gina Halle; 5) Kall Me Summerwind, Andre Forzani.

Class 32
Showmanship, 17 and under

1) Pata Escura, Stephanie Mills; 2) Choco Leo Bar, Christi Sapp; 3) Spee Dee Quest, Dawn Tschumperlin; 4) Fontana Gold, Mickey Cummings; 5) Light Wind, David Busick.

Class 33
Showmanship, 18 and over

1) Honeymans Elan, Gina Halle; 2) Lucky Mama, Tomi Normandin; 3) Bar the Fort, Lee Mathews; 4) Paty Par, Dena Meyenberg; 5) Tonys Rover, Bobby Gray.

Class 34
Trail Horse, 17 and under

1) Me Jo Red, Susan Michelson; 2) Pata Escura, Stephani Mills; 3) Fontana Gold, Mickey Cummings; 4) Flako, Tammy Clough; 5) Light Wind, David Busick.

Class 35
Trail Horse, 18 and over

1) Blue Frost B, Barbara Davidson; 2) Debatably, Jim Crider; 3) Top Six Gun, Susan Pullman; 4) Top Six Gun, Susan Pullman; 4) Kokomingo, Marion Naegle; 5) Bar the Fort, Lee Mathews.

Class 36
Colored Pleasure, open

1) Spee Dee Quest, Dawn Tschumperlin; 2) Light Wind, David Busick; 3) Clay Rude, Tootie Ferrasci; 4) Que P. Doll, Linda Hays; 5) Bardet, Lori Vandervort.

Class 39
Western Pleasure, 14 and under

1) Spee Dee Quest, Dawn Tschumperlin; 2) Fontana Gold, Mickey Cummings' 3) Que P. Doll, Linda Hays; 4) Coney Jar, Kelly Burnett; 5) Assila, Clarinda Boggers.

Class 40
Western Pleasure, 15 to 17

1) Pata Escura, Stephanie Mills; 2) Soda Star Bar, Cookie Crites; 3) Me Jo Red, Susan Michelson; 4) Prince Charming, Peggy De Gama; 5) Bardet, Lori Vandervort.

Class 41
Western Pleasure, 16 and over

1) Barbs Treasure, Tomi Normandin; 2) Honeyman Elan, Gina Halle; 3) Bar the Fort, Lee Mathews; 4) Shorty Toy, Carrie Taylor; 5$ Clay Rude, Tootie Ferrasci.

Class 42
Novice Western Pleasure, 17 and under

1) 1)Redi Go Round, Rans Titus; 2) Fontana Gold, Mickey Cummings; 3) Soda Star Bar, Cookie Crites; 4) Light Wind, David Buscik; 5) Covey Jar, Kelly Brunett.

Class 43
Novice Western Pleasure, 18 and over

1) Barbs Treasure, Tomi Normandin; 2) Honeymans Elan, Gina Halle; 3) Bali Echols, Kelly Hemphill; 4) Bar the Fort, Lee Mathews; 5) Top Six Gun, Susan Pullman.

Class 44
Stock Seat Equitation, 14 and under

1) Covey Jar, Kelly Burnett; 2) Clay Rude, Misty Thurman; 3) Spee Dee Quest, Dawn Tschumperlin; 4) Fontana Gold, Mickey Cummings; 5) Que P Doll, Judy Hays.

Class 45
Stock Seat Equitation, 15 to 17

1) Pata Escura, Stephanie Mills; 2) Soda Star Bar, Cookie Crites; 3) Bardet, Lori Vandervort; 4) Chicano, Martha Wallace; 5) Prince Charming, Peggy De Gama.

Class 46
Stock Seat Equitation, 18 and over

1) Honeymans Elan, Gina Halle; 2) Barbs Treasure, Tomi Normandin; 3) Patty Par, Dena Noyenberg; 4) Bar the Fort, Lee Mathews; 5) Top Six Gun, Susan Pullman.

Class 47
Novice Stock Seat Equitation, 17 and under

1) Clay Rude, Misty Thurman; 2) Bardet, Lori Vandervort; 3) Soda Star Bar, Cookie Crites; 4) Spee Dee Quest, Dawn Tschumperlin; 5) Prince Charming, Peggy De Gama.

Class 48
Novice Stock Seat, 18 and over

1) Honeymans Elan, Gina Halle; 2) Bar the Fort, Lee Mathews; 3) Top Six Gun, Susan Pullman; 4) Butchs Miscue, Martha Wright; 5) Targa, Helena Bresk.

Class 49
Stock Horse Dry, 17 and under

1) Chicano, Martha Wallace; 2) Blueberry, Kelly Burnett; 3) Pata Escura, Stephanie Mills; 4) Fontana Gold, Mickey Cummings.

Class 50
Stock Horse Dry, 18 and over

1) Targa, Helana Bresk; 2) Sam, Betty Frenk; 3) Chex no Name, Tootie Ferrasci; 4) Dusty Dawn, Sara Borchard.

Class 51
Green Stock Horse

1) Checks no Name, Tootie Ferrasci; 2) Targa, Helena Bresk; 3) Super Rastus, Victoria Knudtson; 4) Arust Past, Carol Krocht.

CV Chapel holiday bazaar

Pots of plants, gourmet goodies, and gifts galore will be offered by ladies of the Carmel Valley Community Chapel Guild at their annual Holiday Bazaar to be held Saturday, November 6 from 10 until 3:00 p.m. in Fellowship Hall on Village Drive.

Mrs. Thomas McKiernon who is co-chairing the event with Mrs. Egon Werdelman invites you to bring your friends to shop at the booths and then stay for a delicious cranberry chicken luncheon to be served from 11:30 until 1:30 by Mrs. Don Johnson and her kitchen committee. Donations for the meal are only $2.75.

The Bazaar is always such a pleasant way to begin holiday shopping for unusual handmade gifts: in a booth planned by Mrs. Elbert Wade; of exquisite Christmas decorations by Ann Werdelman; plants by Mrs. Charles Richmond; nifty-thrifty clothes by Mrs. John Broberg; and gourmet goodies by Mrs. Paul Edwards and Mrs. Emil Hansen. Also white elephants and jewelry in the Treasure Trove manned by Mrs. Richard Lee and her Sunday school classes and Books by Carol and Joe Boudodin.

RLS display home sale

The Robert Louis Stevenson Sponsors Club will present a Display Home Tour Project in conjunction with the Parent's Day activities. The Display Home will be open to the public between the hours of 10-4 on both Saturday and Sunday, Oct. 30 and 31. Tickets at $3.00 each may be purchased at Douglas Hall from 9:30 a.m. Saturday and Sunday. Transportation will be provided from RLS campus, Pebble Beach. The last bus leaves RLS at 3:00 p.m. each day.

In the Decorator's Display Home, 10 area decorators will transform a charming house into individualized room settings, including a play house in the back breezeway area. Done by R. Rick Hallen's "Possibilities" in Monterey, the play house will be a little girl's dream from dolls to a tea set. Featuring a childs ice cream table and chairs, a childs hand wringer, wicker rockers, doll and baby buggies and related accessories.

The breezeway will be done in restored period wicker. These pieces date from the Victorian through the '20's and 30's era.

Other decorators participating include: Richard S. Gorham Antiques (Don't miss the pair of 18th century fish bowls in the entry hall); Harrington's Country Living (They are doing the study in Country English and French decor); Gayle Walter Holmes Interiors (Use of a blue and white painted linen fabric dominates the bedroom used with a mixture of French and Italian provincial furnishings).

The living room done in the Eighteenth Century manner, using English and Continental furnishings with strong overtones of the Chinese influence was done by Lawrence J. Kelly Interiors.

Polly Buzza Lawton Interiors have added Schumacher Williamsburg print curtains to the charm of the blue and natural country kitchen; and oriental rugs in the entry hall were provided by Nancy McCullough Interiors.

The soft feminine guest bedroom and bath done by Helen and George Montgomery of the Pine Inn features a New England canopy bed, circa 1790 and daisy chintz hangings which create a romantic garden.

A Chinese oriental rug approximately 100 years old; 18th Century Venetian chairs, and table settings from Tiffany are just a few of the inspired touches in the dining room decorated by Clair Young, Inc.

Leave the guest retreat until last for it will be difficult indeed to leave behind this multi-purpose room in colors of yellow, green and orange — perfect to chase away those foggy weather blues. A mixture of antiques, reproductions and contemporary furniture were tastefully done by Meredidth's Design Company of Pacific Grove.

Make a day of it by visiting the Fine Arts Gallery of RLS where original paintings and drawings by the noted late local artist, S.C. Yuan, many never shown before, have been selected by his widow to be displayed during tour hours.

Sunday School Swim and barbecue

Borrowing the local Chamber of Commerce slogan, "Fun in the Sun" best describes the swim party and barbecue enjoyed by the Carmel Valley Community Chapel Sunday School department. Following services on Sunday 23 children accompanied by eight teachers, parents and friends were welcomed at the Horizon Way home of Rev. and Mrs. Don Johnson with hot dogs sizzling on the grill followed by a table tennis tournament and fun in the pool.

Valley Briefs

TALCOTT FORUM

Congressman Burt Talcott will be present at the Buckeye from 4 to 6 p.m. Sunday, Oct. 24 to meet with people from the Valley. Hosts Chuck and Sherry Woodson say that wine and cheese will be provided for refreshments.

CVPOA FORUM

A discussion of the Carmel Valley Ranch plan is being sponsored by the CVPOA on Thursday, Oct. 21, at the Carmel Valley Manor. Several representatives of the county will appear, including members of the planning department. The forum begins at 4:30 p.m.

ST. MARY'S BBQ

St. Mary's of the Nativity Church in Salinas is holding "The Great American Shindig and Old Fashion Barbecue" from noon to 6 p.m. Sunday, Oct. 24 at the school grounds, 1747 Second Ave. All proceeds will benefit St. Mary's.

MATTHEWS

Katherine Matthews of Carmel Valley has been awarded a $1,200 honor scholarship from Linfield College, McMinnville, Oregon for the 1976-77 academic year. Miss Matthews, a Linfield freshman, is the daughter of Mr. and Mrs. W.V. Graham Matthews of Carmel Valley.

NOTICE OF HEARING APPEAL OF CANDACE KNAPP FROM THE DECISION OF THE ZONING ADMINISTRATOR PLACING A CONDITION ON A USE PERMIT TO ALLOW THE ESTABLISHMENT OF A MOBILE HOME IN THE CACHAGUA AREA, DISTRICT NO. 4

NOTICE OF HEARING IS HEREBY GIVEN that Candace Knapp has appealed to the Board of Supervisors from the decision of the Zoning Administrator placing a condition on a Use Permit to allow the establishment of a mobile home on a portion of Section 3, Township 18 South, Range 3 East, Cachagua area, located northerly of Cachagua Road, District No. 4.

NOTICE IS FURTHER GIVEN that the hearing on said appeal has been fixed by the Board of Supervisors for Tuesday, the 2nd day of November, 1976, at the hour of 1:30 p.m. in the Chambers of said Board in the Courthouse, Salinas, County of Monterey, State of California, at which time said Board will hear the evidence offered by any person interested in said matter.

ERNEST A. MAGGINI
Clerk of said
Board of Supervisors

Dated: October 12, 1976

Date of Publication:
October 21, 1976

(CVO 1056)

Interviewer Wanted...

For part time telephone survey work. Not a selling job. Give phone number. Must have private line. Mail letter including education, work experience, and names of references to:

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Special Notices

THIS PAPER WILL NOT be responsible for any ad appearing incorrectly for more than one insertion. If your ad appears inaccurately, please notify us immediately.

HAVING A HALLOWEEN PARTY? Let the Patchwork puppeteers entertain you. 659-4992.

WILL THE former Marjorie Vollmer please contact Sherman Butler, 805-544-4774 collect.

EDUCATED, MATURE MALE seeks compassionate, gracious friend, companion. Write "Companion" C-O: Carmel Pine Cone, Box G-1, Carmel, Calif. 93921.

EDUCATED, MATURE GENTLEMAN seeks companion-friend for sharing cultural, community interests. Write: Esquire, C-O: Carmel Pine Cone, Box G-1, Carmel.

LOOKING FOR person to share 3 bedroom home within Carmel city limits. $200.00. 624-1632 after six.

Lost & Found

LOST: "ORPHY." MALE, terrier-mix, black with white chest and grey muzzle. Last seen Carmel Valley Village, October 11. "I Love him." 659-2161.

LOST: GOLD LINK choker. Reward. 625-1870, after 6 p.m.

FOUND: BLACK-TAN shephard mix female with long pointed nose near Carmel Valley Village. Call Cararo Stables 659-4028, evenings.

MAN'S WATCH FOUND at Carmel river lagoon. 624-4547.

Pets & Livestock

HORSE, GOOD STICK and barrel racer. $350. 659-4685.

DACHSHUND: A.K.C. 3 males, mini long hair. 10 weeks. 758-5720.

HORSE BOARDING, NEAR Carmel Valley Village offers complete facilities; individual stalls with pipe paddock, pasture, riding-roping arena, tack room. Low monthly rates include feeding and stall maintenance. Call Cararo Stables, 659-4028 evenings.

Services Offered

MAJOR APPLIANCE REPAIR — 6:00 a.m. to 10:00 p.m. See page 181, yellow pages. A.M. Jones, 373-0844.

HAULING — DON'T WAIT. Call Speedy, 624-4980 all day, everyday.

CARPENTRY, REMODELING and REPAIRS. Small jobs wanted. Call an expert. 375-6596 evenings.

PLUMBING, ELECTRICAL, SMALL job specialist, call Ed. 624-4678.

PAINTING AND DECORATING — interior-exterior. Quality workmanship by John. Reasonable rates. References. 373-2857.

QUALITY GARDEN CARE: Reasonable, reliable, references. Likes to work. Please call week nights only. 624-0468.

MASSAGE-THERAPEUTIC ONLY. Ellen Stevens. 373-3440.

CHRISTMAS CARD MAILING service. Call Susan 624-4712 after 5:00 and weekends.

CARPENTRY: partial remodeling — other jobs for your home or shop. Highest references, hourly rates. 649-1755.

RICHARD'S RENOVATIONS. Housepainting, furniture stripping and refinishing, carpentry, gardening, clean up, hauling. Richard Elia, 625-2433.

DON'T PAY CONTRACTOR PRICES for handyman jobs. For complete home repair call Handyman, 659-2128.

KRAIG CARROLL — PAINTING contractor (License No. 309797). Bonded. Repaint specialist. References. 649-1861.

HAULING: FREE ESTIMATES — Tom, 659-2090 between 5:30-7:00.

GARDENER: EXPERIENCED and RELIABLE, own tools, complete service. Free estimates. 372-2844.

INTERIOR, EXTERIOR, AIRLESS SPRAY: residential, commercial. Free estimates, very reasonable rates. 372-3056.

ELECTROLYSIS — PERMANENT HAIR REMOVAL, professionally done by Marisa at Bellissima. Carmel Rancho Center. 625-2770, Res. 899-4547.

MR. FIX-IT repairs, painting, etc. Eighteen years in Carmel. No Job too small. Ed Miller, 624-2930.

NEED YOUR CHILD cared for? Need your house cleaned? Need yardwork done? Giving a party? Need complete party done or party-time help? Call TURTLES. 372-6787.

THE GARDENER — $5.00-hour — 4 hour minimum or rates by the month. 375-9264.

Situations Wanted

VISITING GRANDPARENTS WILL HOUSESIT month of February. 625-2895. Local references.

Instruction

FLUTE INSTRUCTION: Jacquline Rosen, U.C.L.A. Bachelor of Music. 624-5247.

LIVING YOGA CLASSES begin October 27-28 at Carmel's Cherry Foundation. Phone 624-0919, 624-7491 for brochure. Instructor: Lore Kuhns.

Help Wanted

PART TIME ATTENDANT wanted for gallery selling of oil painting. Experience in art and public contact preferred. 625-0243.

ADMINISTRATOR FOR LOCAL PRE-SCHOOL, salary plus profit sharing. Experience helpful. To apply send resume to: D.B. Tuttle, 2515 West Sunflower, Santa Ana, Calif. 92704.

MAKE MONEY — WIN PRIZES
Kids Wanted — to sell The Pine Cone every Thursday and Friday. Sign up any weekday — ages 6-12. Dolores between 7th & 8th. 624-3881.

ADVERTISING COMPOSITION — requires basic typing skills, paste-up experience, and a creative eye. Approximately 24-30 hours weekly. Must be available Monday-Friday. Work in sunny Carmel Valley at the Mid Valley Shopping Center. Apply in Person. The Carmel Pine Cone. Dolores and 8th, Carmel. E.O.E. - Male-Female.

Yard Sales

SOMETHING NEW, SOMETHING old, something for everyone. Crespe Hall, Carmel Mission. Friday, Oct. 22-Sat., Oct. 23. 9 a.m.-4 p.m.

GARAGE SALE: Sat. & Sun. 9-4 p.m. South East corner of Camino Real & Santa Lucia. English pottery, silver, furniture and all household items.

Misc. For Sale

TRAILERS — 2 Utility, 1 ton stake and 1½ ton for compact car. New. 659-4685.

HIGHCHAIR: LIKE NEW. Natural wood finish. Removable tray. $25. 624-4690.

APPLES, FARMER TO YOU — Delicious, Pippins, and Goldens. 8c-14c per pound by the box. Fresh apple juice and frozen berries. Highway 1 to Watsonville, take Riverside Dr. (Hwy. 129) east 3 miles, left onto Lakeview Road, right at Carlton Road to 55 Peckham. Daily 9:00-5:00. 722-1056.

BOY'S CLOTHING (10, 12, 14) and sports equipment. See Ed Russell, NE corner Camino Real and 8th, Carmel. 4 p.m.-8 p.m.; noon-4:00 weekends.

NEIMAN PRINTS: Homage To Remington and The Surfer. Private party. May be seen at the Gallery Mack or phone 375-0449.

SEASONED OAK WOOD $50. per cord; also, 100 per cent split trunks $60. per cord — you haul. Hauling can be arranged. 659-3380, after six.

LARGE BLONDE OAK DESK, $85. Matching table, $85. 624-9002 — 624-9077.

ALUMINIUM PLATES, 23x35...used for printing. Great as insulators, metal guards, roofing, etc. 30 cents each or 50 for $12.00. Carmel Valley Outlook, Mid Valley Shopping Center, Wednesdays and Thursdays, 9-4. All sales Cash.

LUXURIOUS CHAISE LOUNGE: skirted buttom, tufted back, upholstered pastel brocade. Evenings, 373-5227.

PLASTIC BAGS 5½x16 — $1.00 a hundred. Call Cass, 624-3881.

Wanted

WE ARE INTERESTED in early Carmel, California and Western paintings; also, quality antiques of any kind.
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Autos For Sale

MERCEDES 1973 280 S.E. V-8 engine, air, sunroof, stereo, power windows, locks, etc. Beautiful condition, 1 owner. $9,250. 624-1536.

'70 FIAT SPIDER: Convertible, rebuilt engine, new transmission. $1400-offer. 625-2078.

ROLLS BENTLEY — 1962 S-2. Excellent condition, classic. Evenings, 373-5227.

WOMEN'S IMPORT APPAREL SHOP. Offered at $45,000 plus inventory. Tom Leaver, Jay Hopkins and Associates. 625-0300.

EARN $800 MONTHLY at home, spare time, mailing envelopes. Information, rush $1.00 and stamped self-addressed envelope to: Surfside, 1449 Hunakai Street, Suite No. 4, Honolulu, Hawaii. 96816.

GIFT SHOP in Mini-Mall for sale: 3 years lease. Good location. Call Sonsong at 625-0348.

CARMEL VALLEY OFFICE space for rent: 659-2729.

Vacation Rentals

VACATION RENTALS, PROPERTY management. Ione Miller, San Carlos Agency, Box 4118, 624-2510 or 624-3846.

CARMEL: FURNISHED, ONE bedroom luxury apartment downtown. All amenities. Vacation rental. $600. Carmel Realty Company, Mrs. Wermuth, 624-6484.

CARMEL — RETIRED COUPLE seek 2-3 bedroom rental December thru March, near beach. 624-2135. Reference.

WE HAVE FURNISHED HOMES available by the week or month — Lincoln Green Cottages by the week or day. Barbara Wermuth, Carmel Realty. 624-6484.

STUDIO APARTMENT: 1 block from beach; accomodates 2. $125-week. 624-9208.

Wanted To Rent

MATURE, SINGLE PROFESSIONAL man, non-smoker, seeks small place to live. 624-4915 or Box 163, Carmel.

For Rent Commercial

BRIGHT, CLEAN OFFICES in Pacific Grove. Perfect for doctors, lawyers, Indian chiefs. 373-2812.

CARMEL VALLEY VILLAGE — 2 room shop-office. Carpeting, lease $225. Write: "For Rent", C-O: Carmel Pine Cone, Box G-1, Carmel, Calif. (213) 935-8688.

For Rent

M.P.C.C. HOUSE FOR LEASE. 2 bedrooms, 2 baths, built-ins, unfurnished. $410-month. Call Kevin Walsh, Realtor. 624-8253, Res., 659-4078, Box 396, Carmel.

CARMEL POINT: DRAMATIC 2 bedroom, 2 bath house for rent. Very close to beach. Large rooms. Carpeting, shutters, fireplace in living room. Modern kitchen. Home is 2 years old. $600 per month on lease.

CARMEL: 1 bedroom, 1 bath cottage. Older home in business district. Plenty of parking. Available month to month. $375. Call John Ridley:
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PANORAMIC VIEW, FRONT ROW Carmel Meadows location. From living room, dining room, kitchen and master bedroom you see: Carmelite Monastery, San Jose beach and surf, Point Lobos, a 40 acre meadow in the foreground. Visited by Blue Herons, hawks and foxes; the Carmel Bay and those fabulous sunsets. This large almost new home has 3 bedrooms, 2 baths, fully equipped kitchen, entrance gallery, 2 car garage. Cuesta Way, Carmel Meadows. $600.
Casa Ciesla Property Management
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CARMEL ARTIST HOME: South of Ocean, near beach and town. 2 bedrooms, 2 baths, separate dining room, separate study, beam ceiling and fireplace in master bedroom and living room. Wall to wall carpeting, old wood paneling, shutters separate artist studio. $575, utilities included. References. 624-7799 or 1(415)654-1654.

CARMEL DELIGHTFUL 4 year old home. 3 spacious bedrooms, 1 with private entrance, 2 baths, double garage with small workshop. All electrical appliances including washer-dryer. Ocean view through trees from front deck. Walk to town. $500 includes water. Available Nov. 8. Strathmeyer Real Estate: 624-5368 or 624-0934.

RANCHO CERRITOS MOBILE HOME park, Santa Cruz Countys newest luxury adult park. Models on display. Come see how wonderful mobile home living can really be. Corner of Green Valley and Main, Watsonville. Telephone 722-5391.

FURNISHED SHORT-TERM Rentals, apartments and rooms, monthly or weekly. Cable TV and heated pool. Blue Sky Lodge in sunny Carmel Valley. 659-9980.

CARMEL POINT near beach; charming furnished 3 bedroom, 2 bath beach cottage. Stone fireplace, large yard. $500-month. Ocean Avenue Realty, 625-1343.

ALOHA — ISLAND OF MAUI, Fully furnished one, two bedroom and Townhouse Apartments. Set in a lovely secluded Hawaiian garden ON THE BEACH. Moderate Rates. For reservations contact Honokeana Cove Apartments, R.R. 1, Box 200, Lahaina, Maui, Hawaii 96761. (808) 669-6441 Mahalo.

FOR LEASE DOWNTOWN CARMEL — 2 bedroom newer apartment with view of Point Lobos. $325-month. Ocean Avenue Realty, 625-1343.

TOWNHOUSE IN ARROYO CARMEL. 2 bedrooms, 2½ baths, 2 ovens, refrigerator, washer-dryer, drapes. Tennis courts and swimming pool. Like new condition. $450 on years lease. 624-2398.

Real Estate Wanted

DEL MONTE FOREST LOT. 1021 Foothill, South Pasadena, California. 91030. (213) 799-7747.

SERIOUS BUYERS WANTING to locate in Carmel. Principals only. Up to $75,000. Write: P.O. Box 1100, La Canada, Calif. 91011.

Real Estate For Sale

NORTH MONTEREY COUNTY, off Hidden Valley Road. 3-5 acre parcels Gentle slope with oak trees. Ocean view, new paved road and security gate. Private sale, owner will finance 20 per cent down. 1(408)688-2296.

OPEN HOUSE: 1 to 5 p.m., Sat. & Sun., 2 bedroom, 2 bath, on large wooded lot. Hatton Road and Third. 4th house north of Third on cul-de sac. $85,000. 624-3166.

GOOD SOLID CARMEL HOME on 1½ lots. 2 bedrooms, 2 baths, kitchen, living room with fireplace. Large sunroom, small office behind garage. $74,500. Call owner-agent, 624-2283.

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The 1976 Carmel Pine Cone

COOKBOOK

featuring the winning entries of the Carmel Pine Cone Recipe Contest

The Cook-off...

Breads baked. Sauces simmered. Judges tasted. Anxious cooks waited.

It was the cook-off for the first **Pine Cone** cooking contest held at the All Saints Church in Carmel.

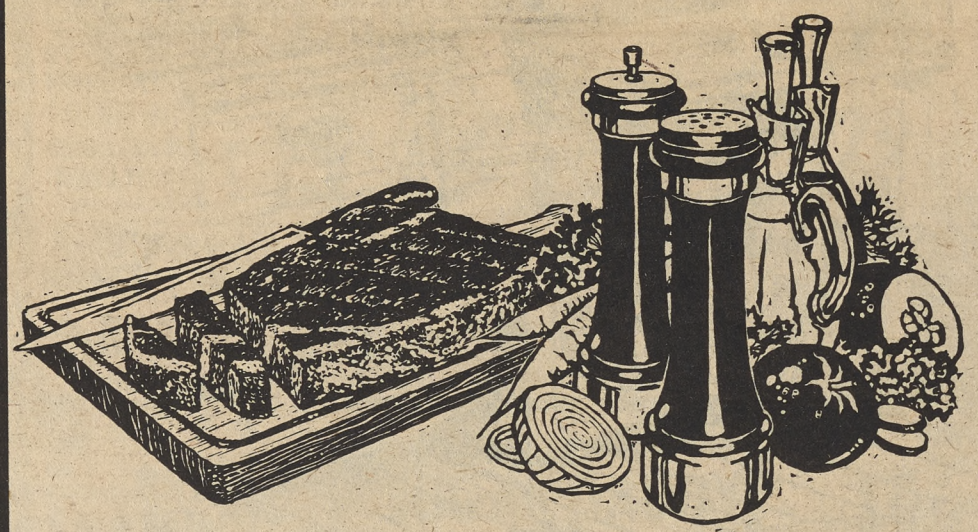
Judges did not have an easy time deciding which appetizer was the most appealing or which was the most delicious. There were more than 350 entries in the contest but the judges test tasted only 48 dishes, prepared from the 63 finalists, they had selected.

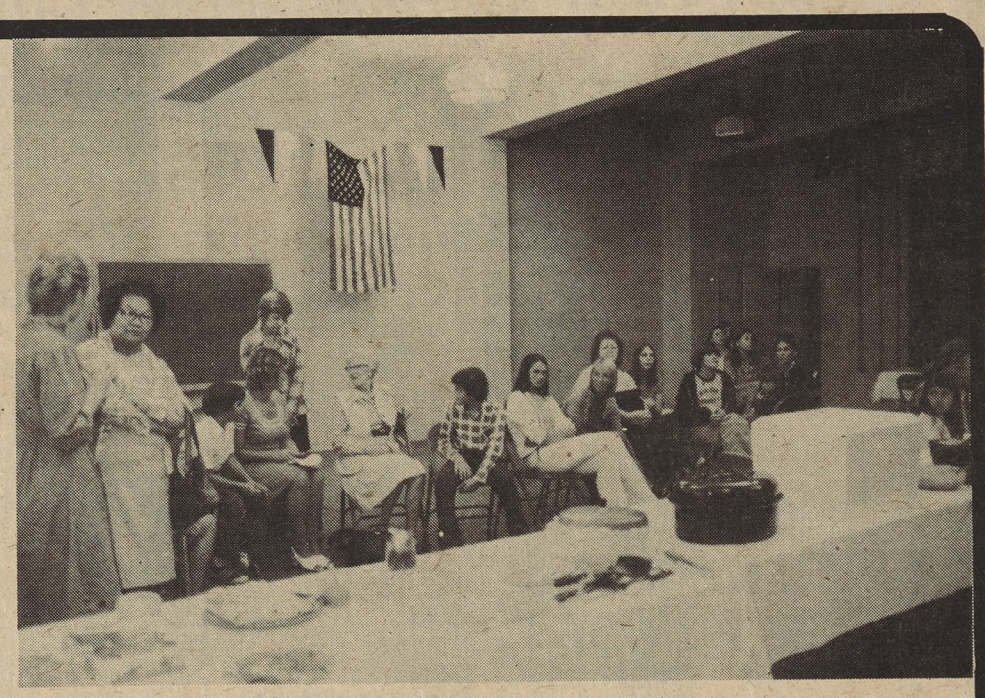
Cooks brought their creations, with instructions to keep cool or to cook, into the All Saints kitchen just before the judges arrived to do the tasting.

Many of the cooks, which include a good number of males, stayed to sample the competition. A good idea of the finery sampled that night may be found in the following pages.

Judges for the event were Joe Zoellin, who is the chef at the Butcher Shop and prior to that served as chef at the Sardine Factory. Monterey Peninsula College dietician Mary Rile; home economics teacher at Monterey High School Karen Barker; Monterey Schools Food Service Director, Ruth Drawdy, who has a B.A. in nutrition from the University of Colorado; Hugh Blyth, currently a chef at the York Restaurant who worked as chief flight chef for Pan American Airways, Pacific Division; and Michael Mann, chef for the Los Laureles Lodge. His 14 years experience includes chef positions at Lover's Point and the San Moritz at Lake Arrowhead.

The winner of the Sweepstakes award received $100 cash and a $50 gift certificate from Saks Fifth Ave. 1st & second place winners received $25 and $15 in the following categories: Appetizers — Carmel Tennis, Carmel Center; Breads — The Pine Cone; Casseroles — Kitchen Traditions; Desserts — The General Store & Forge in the Forest, Carmel; For Men Only —Peninsula Built-Ins, Pacific Grove; Salads — Frank Smink, Electrolysis, Monterey; Meats — Bully III English Pub & Restaurant, Carmel; Quick Meals — Books Inc., Carmel Plaza.





The Winners

Appetizers
1. Liver Pate - Vivian Breckenfeld
2. Clams a la Slick - Melissa Hart Pillow

Breads and rolls
1. Sopaipillas - Cari Payan
2. Hot Seasoned Bread - Mrs. Ted Roach

Salads
1. Frozen Cranberry Salad - Mrs. Keleher
2. Tropical Fruit Salad - Tracy King

Casseroles
1. Figgy's Cacciatore - Frank Figueroa
2. Enchiladas Monterey - Ann Downing

Meats, fish and poultry
1. Ginger Fried Chicken - Roxanna Lee
2. Broiled Sole Piquant - Peggy Knight

Quick meals
1. Smoked Salmon Quiche - Vicki Willard
2. Baked Eggs and Cheese - Toni Shaw

Desserts
1. Pecan Pumpkin Pie - Terry Smith
2. Banana Mint Brownies - Terry Smith

From men only
1. Figgy's Cacciatore - Frank Figueroa
2. Games Hens - Ronald L. Dougal

Sweepstakes award

Figgy's Cacciatore - Frank Figueroa

APPETIZERS

Liver Pate
Vivian Breckenfeld
Carmel

Ingredients:
½ can beef consomme
1½ teaspoons plain gelatin
2 tablespoons dry sherry
2 three-oz. cans pate (domestic brands fine)
½ small pkg. cream cheese
1 jigger brandy (1½ oz.)
1 tablespoon Worcestershire
To Taste: Salt, pepper, garlic salt.

Directions:
1. Warm consomme enough to melt gelatin, add sherry. Pour ⅓ of this into a mold. Chill until set.

2. Have pate and cheese at room temperature. Mix well and add: brandy, worcestershire, salt, pepper and garlic salt.

When (1.) is firmly set add (2). Pat into mold. Pour remaining ⅔ of consomme mixture around edges and over top. Chill at least two hours — or overnight. To serve: warm mold gently. Invert onto serving dish. Serve on plain toast rounds with cocktails or wine.

Time to prepare: 30 min. work, 3 hours waiting to chill. Serves 8-10. Note: Servings depend on age of people, how much they drink, and what else you serve.

Beef Crescents
Cathleen M. Connell
Carmel

Ingredients:
Crust:
½ lb. butter
1 cup sour cream
2 cups flour
filling:
½ lb. lean hamburger
½ med. onion minced
1 small clove garlic mashed
¼ teaspoon Schilling Italian Seasoning
1 tablespoon oil

Directions:
Cream together butter and sour cream. Add flour, mix thoroughly. Make into 8 balls and refrigerate at least 2 hours. In frying pan heat oil and cook onion and garlic till tender. Add spice, cook about 1 min. longer. Add hamburger. Cook until hamburger is crumbly and browned. Cook before filling crust.

Roll each (crust) ball as for pie crust, as thin as possible, in a circle. Brush with melted butter, and cut into 8 wedges. Spoon one teaspoon filling into each wedge, roll crescent from wide end of wedge toward middle. Brush top with melted butter. Bake on ungreased cookie sheet at 350 degrees for 30 minutes. Serve while hot.

Time to prepare: 3 hours. Makes 64 crescents.

Clams a la Slick
Melissa Hart Pillow
Monterey

Ingredients:
½ cup butter
5-6 cloves garlic, chopped
3 T. pimiento, chopped
¼ cup chopped parsley
2 T. Old Bay Seasoning
1 T. oregano
8 oz. minced clams
¼ cup chopped ham
32 clam shell halves

Directions:
Soften butter. Add spices and chopped ingredients. Mix well. Place about 1 tablespoon of the mixture in shell. Place shells in shallow pan. Cook under broiler about 5 or 6 mins. until meat is cooked and juices bubbling. Put on plate, serve immediately with cocktail forks.

Time to prepare: 20 minutes. Serves 4.

Cream of Jerusalem Artichoke Soup
Mr. H. E. Zion
Carmel

Ingredients:
2 lbs. Jerusalem artichokes
1 onion
1 stick celery
2 Tbsp. butter
1 quart chicken stock
salt and pepper to taste
½ pint milk
scant ⅓ cup flour
½ pint heavy cream

Directions:
Peel and slice the artichokes, keeping the artichokes in water to which a teaspoon of lemon juice has been added in order to preserve their color. Peel and chop onion and thinly slice celery. Melt butter in a medium sized saucepan, add the vegetables and cook a few minutes, keeping the lid on the pan and shaking occassionally to allow the vegetables to absorb the butter without becoming browned. Add the stock and the salt and pepper to taste and simmer until tender. When tender, allow to cool slightly and then blend the mixture in blender. Return mixture to pan and reheat with about ⅔ of the milk. Blend the flour with the remainder of the milk until a smooth paste and add to the soup before the boiling point is reached, stirring constantly. Boil for 5 minutes. Allow to cool, chill well, stir in cream and adjust seasoning before serving.

Time to prepare: 45 minutes. Serves 6-8

Spinach Dip
Joann Baldwin
Pebble Beach

Ingredients:
1 pkg. frozen chopped spinach
1 cup mayonnaise
1 cup sour cream
1 T. chopped onion (optional)
1 tsp. dill
1-2 T. Durkee Sauce Dressing (from salad dressing shelf at store)

Directions:
Cook spinach and drain well. Mix spinach, mayonnaise, sour cream. Add Durkee dressing, onion and dill to taste. Chill. Serve with chips or carrot sticks.

Time to prepare: 5 min. Serves 12.

Sweet and Sour Meat Balls
John T. Naccarato
Carmel

Ingredients:
Meat Balls:
2 lbs. lean ground beef
6 soda crackers crushed
1 small onion grated fine
2 eggs
salt & pepper to taste
¼ cup burgandy wine
Sauce:
1 bottle chili sauce
½ jar grape jelly
juice of one lemon
¼ cup burgandy wine

Directions:
Meat Balls: Mix well with crushed crackers and other ingredients. Form into 1" balls.

Sauce: Melt sauce ingredients over low flame. Add meat balls and cook 45 minutes.

Serve in chafing dish. Provide toothpicks — decorated type if desired.

Time to prepare: 1 hour. Serves approximately 12.

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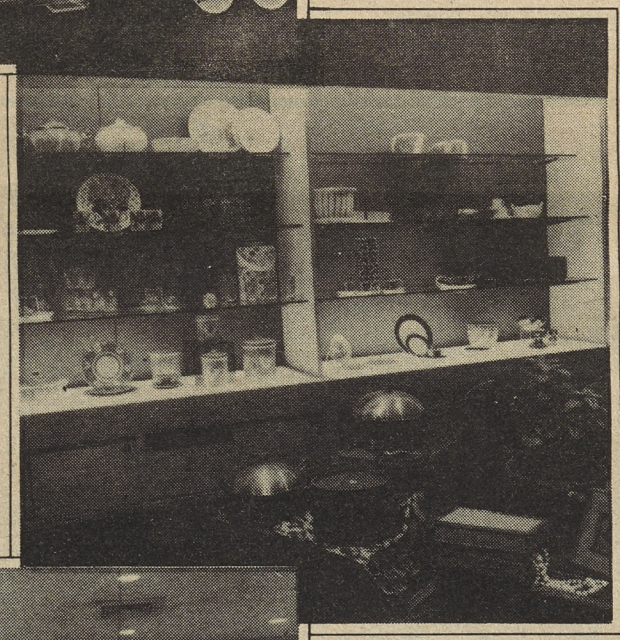

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BREADS AND ROLLS

Sopaipillas
Cari Payar
Monterey

Ingredients:
2 cups flour
1 teaspoon salt
2 teaspoons baking powder
1 tablespoon lard
¾-⅞ cup warm milk
Directions:
Cut in dry ingredients with lard, gradually blend in milk. Dough will be medium soft like pie crust. Roll out with small amount of flour, ¼ inch thick. Cut in squares or triangles about ¾ inches across. Fry in deep fat, fat **must** be **smoking** hot. Turn once—golden in color. Will **completely** fill with air & resemble a "pillow." Serve with honey and Mexican food. Or stuff with Mexican food.

This is an Indian fried bread common in New Mexico.
Time to prepare: About 30 minutes. Serves 6-8 adults.

Hot Seasoned Bread
Mrs. Ted Roach
Pebble Beach

Ingredients:
For a one pound loaf of white bread blend:
⅔ cup softened butter with:
2 Teaspoons chopped parsley
⅛ teaspoon garlic powder
½ teaspoon savory
dash of thyme
Directions:
Trim crust from unsliced bread. Cut crosswise 1½" thick — then lengthwise thru once. Spread lightly on sides and top of each piece. Place on cookie sheet. Bake mod. oven 350 degrees 20-25 minutes.
Time to prepare: 20-25 minutes. Serves 8.

Scones
Carole Erickson
Carmel

Ingredients:
1 heaping tablespn non-instant dry milk
1 tablespoon sugar
1½ teaspoon baking powder
½ teaspoon salt
⅓ cup milk
1¼ cups whole wheat pastry flour (approx.)
½ cup rolled oats
3 oz. cream cheese
4 tablespoons butter-margarine

Directions:
Measure first 4 ingredients into a 2-cup measure. Add flour to fill to 1½ cup mark. Add oats, then dump total contents into medium-sized mixing bowl. Cut in with 2 knives the cheese and butter until evenly distributed. Mix in milk and stir until it just holds together. Pat and knead 5 minutes on a floured surface. Shape into 1" thick round cake, place on greased sheet, score with a sharp knife into wedges ½" deep. Bake at 425 degrees 12-15 minutes. Cut apart. Serve with butter, honey and jam.
Time to prepare: 10 minutes, 12 minutes baking. Serves 8

Southern Cornbread
Arline Lovett
Pacific Grove

Ingredients:
1½ cups white cornmeal
3 tablespoons flour
1 teaspoon salt
1 teaspoon baking soda
2 cups buttermilk
1 egg
3 tablespoons butter or bacon fat

Directions:
Measure dry ingredients into mixing bowl and stir. Add buttermilk and egg and stir until combined. Melt the butter in a cast iron skillet and add 2 tablespoons of it to the batter. Place the skillet with the rest of the butter in a 475 degree oven. Stir the batter again. Pour it into the hot skillet and bake for 20 minutes or until golden.

Note: You may use cornstick pans and bake for 15 minutes.

Time to prepare: 30 minutes. Serves 6-8.

Grandma Tennant's Rolls
Zora Sanborn
Pebble Beach

Ingredients:
1 package dry yeast
½ cup lukewarm water
1 teaspoon sugar
Let stand 20 minutes
½ cup shortening
1 cup boiling water
¾ cup sugar
1 teaspoon salt
1 cup cold water
Add in order, let cool.
3 beaten eggs
7 cups flour
Directions:
Mix yeast in lukewarm water with the teaspoon of sugar. Let stand 20 minutes. Mix shortening, boiling water, ¾ cup sugar and salt. Then add cold water. Let cool. When cool, add yeast mixture, 3 beaten eggs and 3 cups of flour and beat for 5 minutes, preferably with electric mixer. Then mix in 4 more cups of flour till nicely mixed, but not too stiff. Put into refrigerator. Let raise 3 or 4 hours. This dough will keep a week in the refrigerator if covered. Bake in oven set at 400 degrees for 15 minutes.

This is a three generation recipe with the ease of modern times. It is great for those who can't have milk in their foods. One can make any shape of roll out of this dough from a crescent to a sticky bun for breakfast.

Time to prepare: 45 minutes. Makes 2½ dozen.

Banana Bread
Beth Bisgrove
Pebble Beach

Ingredients:
2 cups sugar
1 cup butter
6 bananas (mashed)
4 eggs (beaten)
2½ cups cake flour
1 teaspoon salt
2 teaspoons baking powder

Directions:
Cream together sugar and butter. Add thoroughly mashed bananas and eggs to sugar mixture. Set aside. Sift together 3 times flour, salt and baking powder. Blend with banana mixture only enough to mix. Be careful of overmixing. Pour batter into ungreased loaf pans ¾ full. Bake in oven of 350 degrees.

(These can be made into cupcakes also — bake 15-20 minutes.)
Time to prepare: 40-45 min. Serves 12

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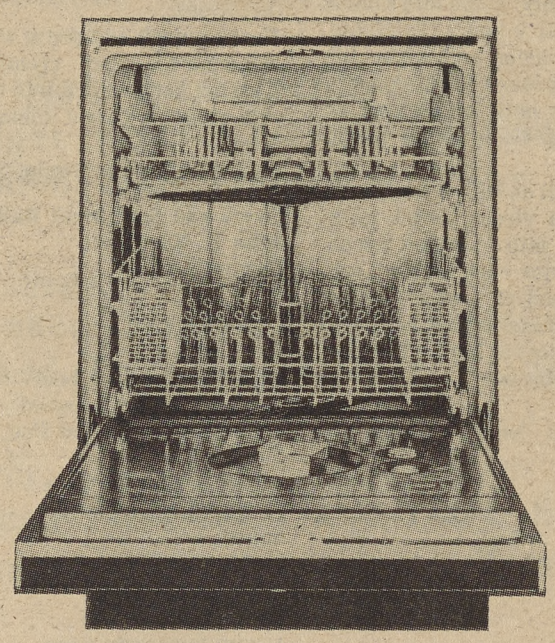

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SALADS

Frozen Cranberry Salad
Mrs. Thomas H. Keleher
Pacific Grove

Ingredients:
1 cup whipping cream
¼ cup sugar
dash of salt
2 tablespoons mayonnaise
1 1-lb. can (2 cups) whole cranberry sauce, diced.
½ 6 oz. can frozen orange juice — thawed.

Directions:
Whip cream, sugar, and salt to soft peaks. Stir in mayonnaise. Fold in cranberry sauce and orange juice concentrate. Line muffin pans with paper or foil baking cups. Fill with cranberry mixture and freeze until firm. Remove from freezer 15-20 minutes before serving.

Time to prepare: 15 min. Serves 6-8.

Tropical Fruit Salad
Tracy King
Seaside

Ingredients:
2 bananas, sliced & peeled
1 papaya or mango, peeled, seeded and diced
1 cup seedless green grapes
1 can (15¾ oz.) pineapple chunks, drained, or
2 cups fresh pineapple chunks
lemon juice
Dressing:
½ cup sour cream
½ cup mayonnaise
3 tablespoons lemon juice
¼ cup kumquat marmalade (or orange marmalade)
½ teaspoon vanilla
sprigs of fresh mint

Directions:
Mix dressing ingredients in a small bowl or jar and chill. Place prepared fruit in serving bowl and sprinkle with lemon juice. Pour dressing over fruit and toss gently. Garnish with fresh sprigs of mint. Serve well chilled.

Time to prepare: 35 minutes. Serves 6.

Bean Relish Salad
Mrs. C.G. Lovette
Pebble Beach

Ingredients:
1 No. 2 can cut green beans
1 No. 2 can wax beans
1 No. 2 can red kidney beans
1 sweet onion, thinly sliced
1 green pepper, thinly sliced into rings
1 cup or more of sliced celery
1 cup vinegar
1 cup white sugar
¼ cup salad oil
salt & pepper to taste, use very little

Directions:
Drain beans. Rinse kidney beans and add onion rings, green pepper rings and celery. Mix together the vinegar, sugar, oil and seasonings. Pour over beans and other ingredients in large bowl. Mix and refrigerate for 24 hours before serving. Serve on crisp lettuce leaves.

Time to prepare: About 20-30 minutes. Serves 6-8.

Bridge Club Eggring
Vivian Breckenfeld
Carmel

Ingredients:
12 hard boiled eggs
2 cups mayonnaise
2 tablespoons gelatin
1 cup cold water
3 tablespoons finely chopped parsley
2 tablespoons chives
1 tablespoon onion juice
salt, pepper, mustard — to taste

Directions:
Peel and chop eggs when cold. Soak gelatin in water. Then heat to dissolve. Season mayonnaise highly with salt, pepper, mustard. Combine eggs, gelatin and mayonnaise. Add parsley, chives and onion juice. Pour into 2 quart ring-mold. Refrigerate to set.

Unmold and fill center with fresh shell fish, shrimp or crab, and chopped celery. Or mold in a bowl with shellfish surrounding mound on plate. (The day before pay-day you may use tuna in place of shellfish.)

Time to prepare: 35 minutes, before refrigerating. Serves 12.

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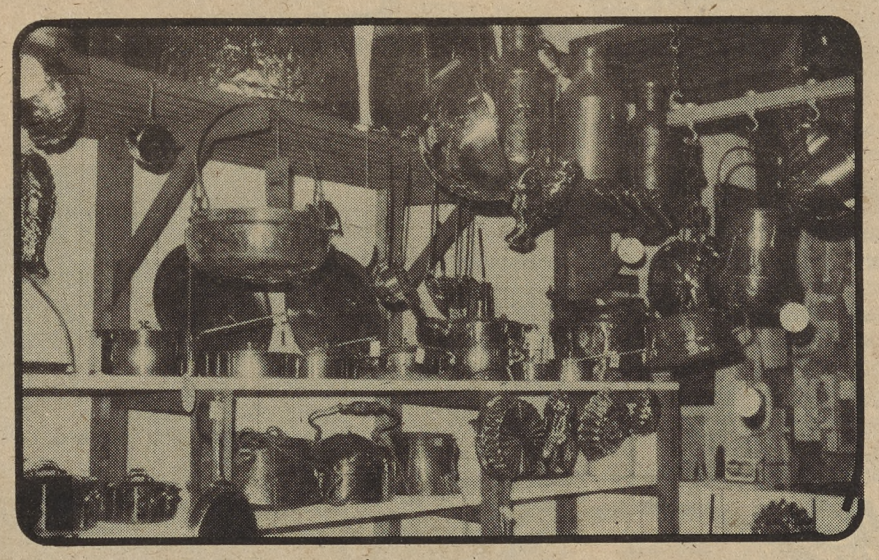

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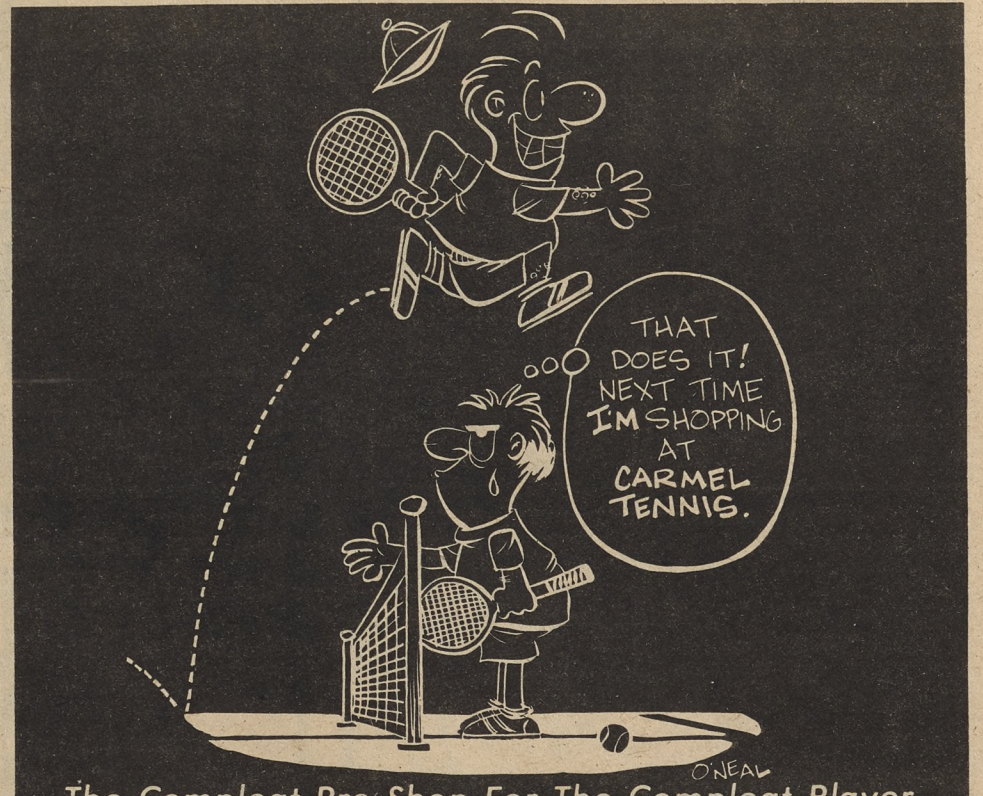

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The winner of the Sweepstakes award received a $50 certificate from **Saks Fifth Ave.** 1st & second place winners received $25 and $15 in the following categories: Appetizers **Carmel Tennis,** Carmel Center; Breads — **The Pine Cone;** Casseroles — **Kitchen Traditions;** Desserts — **The General Store & Forge in the Forest,** Carmel; For Men Only — **Peninsula Built-Ins** Pacific Grove; Salads — **Frank Smink, Electrolysis,** Monterey; Meats — **Bully III English Pub & Restaurant,** Carmel; Quick Meals — **Books Inc.** Carmel Plaza.

MEATS, FISH, POULTRY

Ginger Fried Chicken
Roxanna Lee
Carmel

Ingredients:
¾ cup flour
1 tsp. salt
¼ tsp. pepper
2 2½ lb. fryers, cut up
Butter for frying
3 tablespoons butter or drippings
3 tablespoon flour
1 cup chicken broth
½ cup light cream or milk
½ pint dairy sour cream
½ teaspoon ginger
½ lb. mushrooms, sliced
Directions:

Combine 1st four dry ingredients in paper bag. Shake well. Drop in chicken, 2 or 3 pieces at a time. Shake until chicken is well coated. Melt butter in small skillet. Add chicken and brown slowly on all sides, adding more butter as needed. As pieces brown, remove to shallow casserole. When all pieces are brown, cover casserole and bake in moderate (350 degree) oven 30-40 minutes or until tender.

While chicken is baking, saute mushrooms in butter in small skillet. Remove mushrooms. Add butter to drippings in skillet to make approximately 3 tablespoons; stir in 3 tablespoons flour and heat until bubbly. Gradually stir in chicken broth and milk or cream. Cook stirring constantly until thickened. Remove from heat; stir in sour cream and mushrooms. Season with ginger, salt & pepper to taste. Pour over chicken and continue baking, uncovered, 10 min. longer. Serve over rice or broad noodles.

For extra gravy, double ingredients for gravy.

Time to prepare: 1 hr. including baking time. Serves 8.

Broiled Sole Piquant
Peggy A. Knight
Pacific Grove

Ingredients:
1 large onion, thinly sliced
3 tablespoons butter or margarine
2 med. tomatoes, peeled and diced
3 drops liquid hot-pepper sauce
2 tablespoons flour
¼ teaspoon pepper
1 teaspoon salt
1½ lbs. sole filets
1 cup dairy sour cream
Directions:

Pre-heat broiler. Saute onion slices in butter. Arrange onion in bottom of shallow baking dish. Put diced tomato on top of onion. Add liquid hot-pepper seasoning. Flour, salt and pepper fillets and place in baking dish. Pour remaining butter from onion pan over fish.

Place under medium-hot broiler until golden brown. Remove, cover with sour cream and place in oven (300 degrees) for 10 min.

Time to prepare: 20 minutes. Serves 4.

Greek Chicken
Helga Fellay
Carmel

Ingredients:
1 chicken, cut up
1 pkg. frozen Italian beans
3 yellow squash
1 egg
1 teaspoon lemon juice
2 chicken bouillon cubes
1 tablespoon butter
1 garlic
trace: oregano, salt, pepper

Directions:

Saute chicken in butter, add garlic, oregano, salt, pepper. Cook for ½ hour. Add 1 cup of water and chicken boullion and cook one more hour. Stir in a beaten egg and lemon juice, one package of frozen Italian beans and 3 cut up yellow squash. Cook 10 more minutes and serve.

Time to prepare: 1½-2 hours. Serves 4.

Chili Verde
Cari Payan
Monterey

Ingredients:
2 lbs. lean pork steak
2 tablespoons lard
1 medium onion
2 medium tomatoes
6-8 green chilis
3-4 cloves garlic
salt to taste
water

Directions:

Cut steaks into bit size pieces and brown, without salt, then add chopped onion & pressed garlic until onion clear. Lower heat, add chopped & peeled tomatoes with roasted and sliced chilis. Add just enough water to slightly cover & add a few dashes of salt. Cover and simmer a few hours to tenderize meat and blend flavors. Before serving, after meat is tender, remove lid & raise heat, cook away most of the moisture to resemble a rich stew. This is a peasant dish. Extra ingredients or spices **RUIN** the flavor.

Time to prepare:
2-3 hours. Serves 5-6.

Shrimp for J.B.
S. Wilsker
Carmel

Ingredients:
½ cup butter
2 teaspoons worcestershire sauce
¼ cup sherry
1 clove garlic, crushed
juice of ½ lemon
1 tablespoon sugar
1½ tablespoon dill week
½ teaspoon rosemary, crushed

¼ cup ch
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CASSEROLES

¼ cup chopped fresh parsley
2 lbs. large shrimp or prawns
(optional — grated parmeasan)

Directions:
Melt butter in saucepan, add next 7 ingredients, stirring. Preheat oven to low heat. Shell and devein shrimp, spread on low baking dish. Pour sauce over shrimp, broil at **low** heat for 8 minutes. Remove from oven, sprinkle with chopped parsley. Return to broiler under **high** heat for three (3) minutes. Serve over rice. (Optional — sprinkle **lightly** with grated parmesan cheese.)

Time to prepare: 30 min. Serves 4

Sweet and sour spareribs
Arline Lovett
Pacific Grove

Ingredients:

Ingredients:
3 pound strip lean spareribs
½ teaspoon salt
¼ teaspoon pepper
½ cup green pepper, diced
2 cups tomato sauce
1 tablespoon Worcester sauce
⅓ cup wine veingar
1 No. 2 can pineapple chunks
¼ cup brown sugar
½ teaspoon dry mustard

Directions:
Do not have ribs cut crosswise. Cut ribs between ribs about halfway through strip. Sprinkle with salt and pepper. Place ribs in roasting pan and bake at 350 degrees for 1¼ hours. Drain off all excess fat. While ribs are roasting, combine remaining ingredients and let stand to blend. Pour over ribs after 1¼ hours. Bake 40 to 45 minutes longer basting frequently to coat ribs with sauce.

Time to prepare: 1½ hours, including baking time. Serves 3-4.

Figgy's Cacciatore
Frank S. Figueroa
Monterey

Ingredients:
1 cornish hen or whole frying chicken (cut in small pieces)
4 Tbsp. olive oil
1 small onion, chopped fine
½ bell pepper, chopped fine
¼c. celery, chopped fine
2-3 cloves minced garlic
1 8-oz. can solid packed tomatoes
1 small can stuffed olives
2 oz. capers
1-2 Tbsp. red wine vinegar
salt and pepper to taste

Directions:
Fry chicken in olive oil until white. Remove chicken. In same pan, add onion, celery, bell pepper, garlic and fry until soft. Add tomatoes. Add chicken to above. Add olives, capers, vinegar, salt and pepper. Cover and cook 10 min. for flavors to mingle.

Time to prepare: 45 min. Serves 2.

Enchiladas Monterey
Ann Downing
Monterey

Ingredients:
olive oil for frying
1 lg. clove garlic, minc.
¼ cup minced parsley
16 corn tortillas
1 lb. grnd. beef
1 head spinach
1½ tablespoons ground cumin
1 lb. Jack Cheese, cut in 1½ in. strips
1 med. italian onion, chopped
2 19 oz. cans of Las Palmas Enchilada Sauce
salt to taste

Directions:
Saute beef in oil, then add cumin and chopped spinach leaves. Add garlic & parsley and keep warm. Have ready a small cast iron skillet, greased casserole(s), enough to hold 16 enchiladas, and a dinner plate. Heat the skillet to med-high and next to it, put the plate with a small amount of sauce on it. Fry the tortillas in oil just long enough to start them puffing. They should not stiffen. Put one tortilla on the plate and give it ¼ cup of the meat mexture. Add 2 strips of cheese 1 in. apart. Roll & put in casserole. Repeat 15 more times, adding more cooking oil and sauce as needed. You need not coat both sides of tortilla with sauce. When all are assembled, cover with rest of sauce and bake covered at 350 degrees for 20 minutes. Uncover and add rest of cheese, bake until melted. Serve with chopped raw onions.

Time to prepare: 30 min. Serves 5-8.

Noodle Pudding
Andrea Colker
Carmel Valley

Ingredients:
Mix all ingredients (not toppin

1 lb. Bread Noodles
1 cup sugar
1 lb. cottage cheese
1½ teaspoon vanilla
1 cup White Raisins
6 eggs
2 cups milk
1 pt. sour cream
¼ lb. melted butter
Topping:
½ cup corn flake crumbs
1 teaspoon cinnamon
1 teaspoon sugar

Directions:
Mix all ingredients (not topping) together. Pour into large pan overnight or 3 hours. Will get thick when chilled. Mix topping ingredients. Sprinkle over top of main casserole. Dot with butter. Bake at 350 degrees for 1½ hours.

Time to prepare: 2 hours. Serves 15 to 20.

Guadelupe Rice
Martha Aldrich
Carmel

Ingredients:
1 cup rice
1 lb. Jack cheese
1 6 oz. can peeled chili peppers
2 cups sour cream
dash salt

Directions:
Cook rice. Combine with sour cream and salt. Layer half rice on bottom, then peppers, then cheese. Repeat. Dot with butter & cheese (maybe cheddar). Bake 30 minutes at 350 degrees.

Time to prepare: 30 min. Serves 8.

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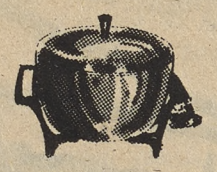

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CASSEROLES

Wild Rice Casserole
June Vestal Campbell
Carmel Valley

Ingredients:
1 cup wild rice
½ tsp salt
4 cups boiling water
1 lb. sausage meat
½ lb. mushrooms
¼ cup butter
¼ cup flour
2 cups milk
½ tsp worchestershire
¼ cup buttered crumbs

Directions:
Wash rice well, add salt to boiling water, add rice slowly, cook from 30-40 minutes. Break sausage meat into bits and fry about 12-15 minutes, drain. Clean and slice mushrooms, saute in butter about 10 minutes; add flour and stir until smooth. Gradually add milk stirring constantly, cook until smooth, add worchestershire. Combine rice, sausage and mushrooms sauce, turn into a greased casserole, top with buttered crumbs and bake in a moderately hot over (350 dregees) for 30 minutes.

Time to prepare: 40-45 minutes. Serves 8.

Crab Surprise
Nanci Murphy
Pacific Grove

Ingredients:
1 can crab meat
2 pkgs. Frozen Broccoli
2 cans cream of celery soup
½ pkg. stuffing mix
shredded cheese

Directions:
Layer,broccoli, crab, 1 can celery soup, stuffing, 1 can celery soup. Then sprinkle cheese on top. Bake one hour at 350 degrees.

Time to prepare: 1 hour and 15 min. Serves 6-8.

Chili and Sour Cream Casserole
Garth VanNest
Pacific Grove

Ingredients:
1 cup uncooked rice
¾ lb. Monterey Jack cheese
1 pint sour cream
1 can green chili peppers, or equivalent fresh peppers, peeled.

Directions:
Preheat oven to 325 degrees. Boil 1 cup of white rice in 2½ cups salted water till water is taken up. Meanwhile, open chilies remove seeds and core. Divide into 10 strips. Cut 10 dominoe size pieces of Jack cheese. Stir sour cream so that it will spread easily. Butter medium casserole (1¼ qt. minimum). When rice is ready spread ½ in casserole. Wrap chili strips around 5 cheese pieces and arrange on rice and press down. Cover with ½ of the sour cream over cheese and peppers. Salt and pepper. Repeat. Top with thin slices of cheese to completely cover sour cream. Dot with butter. Bake 20 minutes uncovered. Brown for a few minutes at a higher temperature if you wish. NOTE: **Brown rice** makes darker, chewier, richer dish.

Time to prepare: 50 minutes. Serves 6.

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In the Monterey District, we talk about waiting for the fall and winter rains to replenish our limited water supply . . . but what happens if we have to wait for the proverbial April showers? For health and for public safety, we must conserve water in large amounts immediately.

Compliance with the restrictions of Phase One-Half is only a beginning. Save rinse water for use on plants inside and out. Reconsider that long soak in the tub. Such relaxation may be a luxury you will later regret. Another luxury you may choose to forgo is a water conditioner that recycles every 24 hours. Adjust it to recycle less often, or turn it off completely.

Check your home carefully for leaks. If you're conserving otherwise and your use doesn't decrease substantially, you probably have a leak that wastes not only precious water supplies, but dollars as well. Planning your water use is the key to saving water. Rationing at this date may be inconvenient, but compliance is required to save our remaining supplies.

The situation is serious. We can't wait for conditions to get entirely beyond our control before we do something. Rainmakers in flashy suits carrying bass drums won't help. Praying for rain doesn't always work. We are at the mercy of unpredictable skies. Each consumer must work to save water now.

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DESSERTS

Pecan Pumpkin Pie
Terry Smith
12 Yankee Point Drive
Carmel

Ingredients:
1 Envelope unflavored gelatin
⅔ cup packed brown sugar
1 tsp cinnamon
½ tsp salt
½ tsp ground ginger
¼ tsp ground cloves
¾ cup water
1 pt. vanilla ice cream
1 cup canned pumpkin

Crust Ingredients:
1½ cups graham cracker crumbs
¼ cup melted butter
¼ cup sugar
⅓ cup chopped pecans
⅓ cup brown sugar
2 tablespoons soft butter

Directions:
Combine crumbs, ¼ cup butter and ¼ cup sugar. Combine with fork. Press around the sides and bottom of a 9" pie pan. Combine remaining ingredients and press into the bottom of the prepared crust. Chill. In Pan combine gelatin, sugar, cinnamon, salt, ginger, cloves, and water. Bring to a boil, stirring constantly, over medium heat. Remove from heat, stir in ice cream, several spoonfuls at a time, and pumpkin. Chill until mixture mounds slightly, then pour into prepared crust. Chill until set, overnight if possible.

Time to prepare: 1½ hours. Serves 6-8.

Banana Mint Brownies
Terry Smith
Carmel

Ingredients:
1 cup sifted flour
⅛ teaspoon baking powder
⅛ teaspoon salt
½ cup butter, soft
1 cup sugar
2 eggs
2 squares unsweetened chocolate, melted
½ teaspoon vanilla extract
1 cup chopped nuts
¼ teaspoon mint extract
2 sliced bananas

Directions:
Sift flour, baking powder & salt. Set aside. Beat butter with sugar until light & fluffy, beat in eggs one at a time. Beat in melted chocolate & vanilla. Add mint extract. Beat at high speed for 1 minute. At lower speed, add the flour mixture just until blended. Stir in nuts. Pour ½ of the mixture into a 8x8x2 inch baking pan (lightly greased). Layer with sliced bananas. Pour on remaining ½ of the mixture. Bake at 325 degrees for approximately 30 minutes. Cool 10 minutes, cut into 16 squares. Let cool completely in pan.

Time to prepare: 1 hour. Serves 8.

Lemon Cream Pie
H.B. Lowther
Carmel

Ingredients:
1 baked pie shell
½ cup lemon juice
1 16 oz. can bordens milk
1 large cool whip (defrosted)

Directions:
Whisk lemon juice and Bordens milk together — it will thicken — then whisk in the cool whip and put into pie shell. Let stand 6 hours or overnight. It's very rich, so can be cut in 8 pieces.

Time to Prepare: 10 minutes. Serves 6 or 8.

Chocolate Dotted Swiss
Mrs. G.Q. Thorndike
Pebble Beach

Ingredients:
4 oz. Semi-sweet chocolate
¼ cup strong coffee
1 cup milk
1 tablespoon gelatin
½ cup confectionery sugar
Pinch of salt
1 teaspoon vanilla
2 cups whipping cream
½ cup chocolate chips

Directions:
Melt the chocolate in the top of a double boiler with the coffee. When melted, slowly add the milk and beat. Remove from heat and add gelatin which has been dissolved in ¼ cup of water, also sugar and pinch of salt. Stir until all is dissolved. Let cool for 5 minutes and add the vanilla. When this mixture is completely cool set pot in cold water to hasten cooling (about 10 minutes), whip cream. Beat the chocolate mixture again and add a little at a time to the whipped cream, using a rubber spatula to fold everything together thoroughly. Pour into your prettiest casserole (1½ or 2 qt. size) and sprinkle the top with chocolate chips. Don't completely cover the top as you want it to look like "Dotted Swiss."

Time to prepare: 20 minutes. Serves 6 generously.

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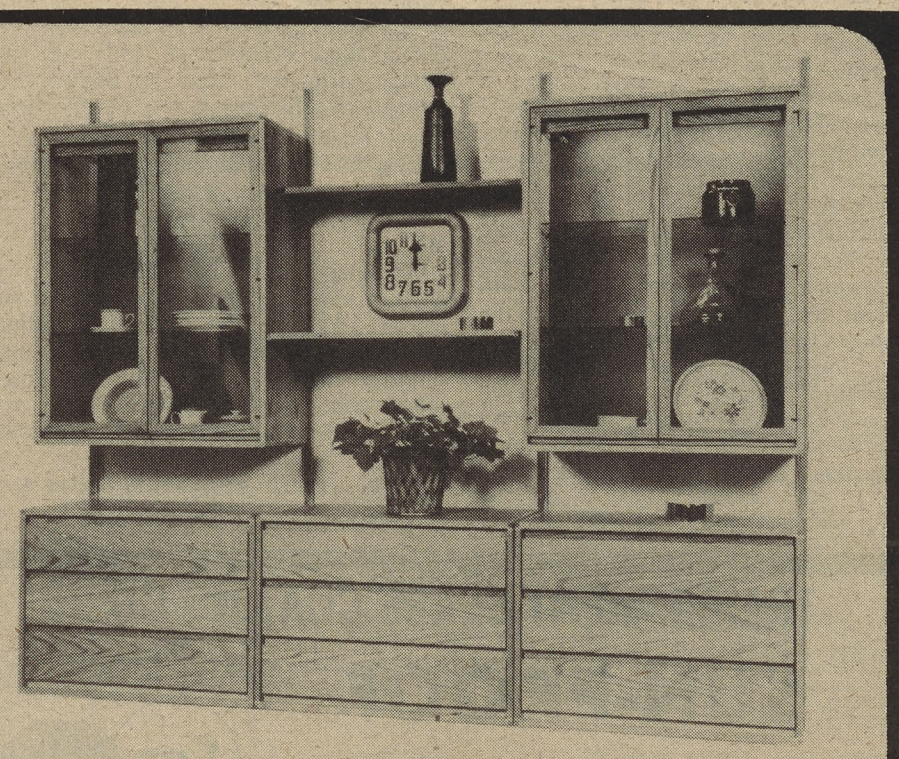

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World's Greatest Pancakes
Dick Bragg
Carmel

Ingredients:
3 eggs
2 cups flour (all purpose presifted)
2½ cups buttermilk
½ tesapoon salt
1 heaping teaspoon baking powder
1 teaspoon baking soda
1 Tablespoon melted butter
1 Tablespoon warm syrup

Directions:
About an hour ahead of time, separate the whites of the eggs from the yolks. Let whites sit out to come to room temperature. Return yolks to refrigerator. Pre-heat griddle to 400 degrees. (Don't grease griddle). When ready to proceed, put buttermilk in a mixing bowl and add the soda. Stir. Put flour in another bowl, and add the salt and baking powder . Beat yolks — and stir thoroughly in to the buttermilk mixture. Then stir in the dry ingredients. Again — stir thoroughly. Don't beat. Add butter and syrup. Again stir — don't beat. When griddle is ready, beat egg whites until there are soft peaks. Then **fold** whites into rest of mixture. Using cooking spoon, drop spoonsful of the mixture onto DRY griddle, spreading lightly until each pancake is a little larger than a silver dollar.
Bake until air holes pop open and remain open. Turn once. Serve when golden brown. Makes approximately 50 two-inch pancakes. NOTE: Serve on warm plates, with warm syrup and melted butter. Doesn't make sense to have hot cakes — but cold plates, butter, syrup. For a special taste treat, try strawberries and sour cream instead of butter and syrup. (These, of course, should be cold). (If these pancakes don't practically float off the griddle, you did something wrong).
Time to prepare: 20-30 minutes. Serves 4-6.

Tallarina
H.B. Lowther
Carmel

Ingredients:
1 lb. ground round
1 cup onions — cut up
1 can tomato soup
2 cups noodles
1½ cups ripe olives & juice
1 can niblet corn
1 cup grated cheese

Directions:
2 cups boiling water — 1 teaspoon salt, add dry noodles, cook as directed on package. Cook ground round in a large fry pan, drain off all fat, add onions, cook—then add: the tomato soup, the olives cut into circles (juice) , the cooked noodles, the niblet corn — heat thru. When about ready to serve cover with the grated cheese, cracker barrel or any American cheese. Cut olives while ground round & noodles are cooking.

Time to prepare: 20 minutes. Serves 4-6.

Herbed Chicken in Wine
Mrs. Richard J. Dial
Carmel

Ingredients:
1 3 quart casserole
1 2½ to 3 pound chicken (fryer), cut into serving pieces
salt and pepper for the chicken
2 tablespoons cooking oil or melted butter
8 small onions, peeled
8 small carrots, cleaned, or 2 large carrots, cleaned and cut into 1 in. pieces
½ clove garlic, minced
2 tablespoons flour
3 or 4 sprigs parsley, chopped
1 bay leaf
2 or 3 sprigs celery leaves, chopped
½ teaspoon dried thyme or 1 teaspoon fresh thyme
2 cups red wine

Directions:
Wash and dry chicken pieces. Salt and pepper the chicken. Saute the pieces of chicken in a large skillet in the cooking oil or melted butter until golden brown. Remove chicken to a buttered casserole.
To the oil or butter in the skillet add onions, carrots, and brown lightly. Add garlic, stir in the flour, then the wine. Add the remaining ingredients to the skillet. Stir well, then pour this mixture over the chicken in the casserole. Cover it, and bake it in a 350 degree oven about an hour, or until the chicken and vegetables are tender.

Time to prepare: ½ hour and 1 hour baking time. Serves 4.

Spinach Salad
Julie Foudy
Carmel

Ingredients:
1½ lb. spinach
8 oz. fresh bean sprouts
small can water chestnuts
5 slices bacon
⅔ cup salad oil
⅓ cup sugar
⅓ cup catsup
⅓ cup red wine vinegar
½ cup finely chopped onion
2 teaspoons Worcestershire
2 hard cooked eggs
salt & pepper to taste

Directions:
Clean spinach well. Tear into bite size pieces. Add bean sprouts, water chestnuts and cooked bacon. Mix together oil, sugar catsup, vinegar, worcestershire sauce, onion and salt and pepper. Pour over spinach. Add chopped hard boiled eggs and toss.
Time to prepare: 25 minutes. Serves 4.

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QUICK MEALS

Smoked Salmon Quiche
Vicki Willard
Pacific Grove

Ingredients:
2 or 3 oz. smoked salmon
2 3 oz. pkgs. cream cheese (total of 6 oz. of cheese)
¼ cup chopped green onions or chives
3 eggs
½ cup heavy cream
½ teaspoon Dijon Mustard
dash salt
dash pepper
9" pastry shell, baked

Directions:
Preheat oven to 375 degrees. Drain the smoked salmon if you use packaged or canned type. Separate the salmon into long thin strips & lay the salmon evenly over the bottom of your baked pastry shell. Dice the cold cream cheese & evenly distribute it over the salmon. Sprinkle on the chopped green onions or chives. Beat the eggs well & then add the cream & blend. Mix in the mustard, salt & pepper. Pour this over the salmon & cheese. Bake at 375 degrees for 30 to 35 minutes or until quiche tests done when knife inserted in center comes out clean. Serve hot or cold.

Time to prepare: 20 minutes. Serves 4-6.

Baked Eggs and Cheese
Toni Shaw
Monterey

Ingredients:
½ teaspoon dry mustard
½ teaspoon paprika
1 teaspoon salt
1 cup heavy cream
½ pound cheese

Directions:
Mix together: ½ teaspoon dry mustard, ½ teaspoon paprika
1 teaspoon salt
1 cup heavy cream. Cover bottom of greased shallow 10x6 pan with ¼ pound cheese sliced ¼" thick. Pour ½ of cream mixture over this. Break 10 eggs over this. Grate remaining ¼ pound cheese and sprinkle over eggs. Pour remaining cream mixture over this. Bake for 20 minutes or until eggs are set. Serve with slices of fresh fruit.

Time to prepare: 30 minutes. Serves 8-10.

Breakfast Pie
Nanci Murphy
Pacific Grove

Ingredients:
¼ cup butter
2 beaten eggs
½ cup flour
½ cup milk
powdered sugar
Optional: Jams, jellies, fresh fruit, for top of pie

Directions:
1. Melt butter in pie pan (low heat so butter won't burn). 2. Beat eggs — add: flour & milk & beat. 3. Pour into 9" pie pan. 4. Bake 425 degrees — 15 minutes. 5. Spread pie with powdered sugar. 6. Add optional Jam, Jelly or fresh fruit if desired.

Time to prepare: 20 minutes. Serves 6.

The Queen's Party Dish
Robert Molusky
Carmel

Ingredients:
2 cups mayonnaise
2 tablespoons lemon juice
2½ tablespoons soy sauce
1 tablespoon curry powder
1 tablespoon onion juice
1 tablespoon chutney
1½ cup each shrimp & crab meat
1½ cups chopped celery
1 can water chestnuts
2 cups seedless grapes
1 can (15 oz.) pineapple chunks, drained
½ cube butter
½ cup slivered almonds
Directions:
Mix together the mayonnaise, onion and chutney. Drain chestnuts and slice and mix all the rest of ingredients except nuts Refrigerate overnight. Just before serving toss with nuts. To make it festive looking serve on freshly cooked and chilled heart of artichoke for each serving.

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Time to prepare: 30 minutes. Serves 10-12.

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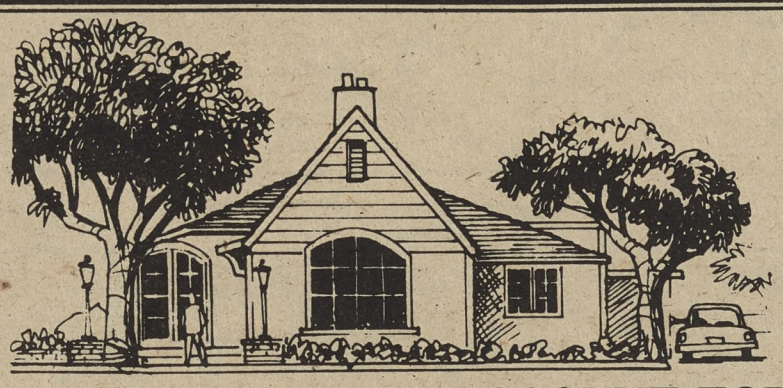
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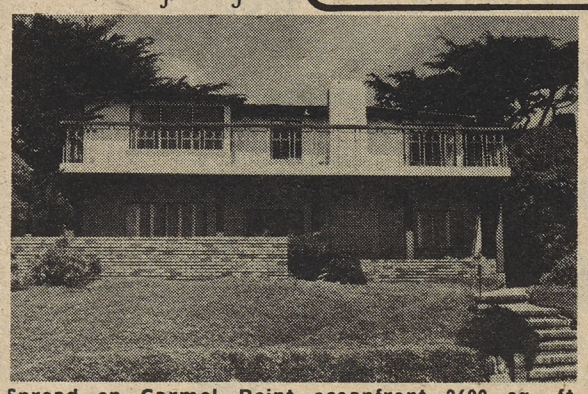
Also at Carmel Rancho Shopping Center, 624-8256

Recipes for the Good Life

Sea, Surf, Sky



Spread on Carmel Point oceanfront 2600 sq. ft. remodeled Comstock around inner courtyard. Under shake roof set living room, family room with bar, dining room, 4 bedrooms, 4 baths, superior kitchen. Embellish with unexcelled seascapes, sunsets. $300,000.

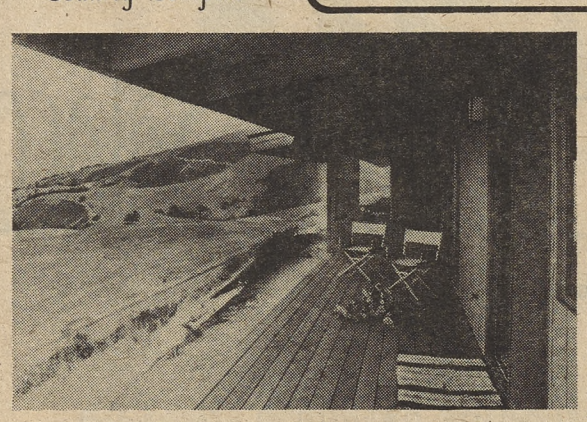
Spanish Splendor

Lovingly assemble 2-story living room, dining room, library, breakfast room, kitchen, 5 bedrooms, 5½ baths. Combine with walled patios, fountains. Serve on MPCC fairway lot. $285,000.

Fancy Free

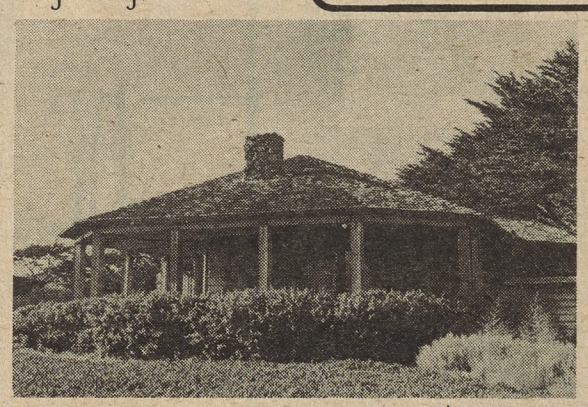
Using imagination, finest materials, skilled craftsmanship, create intriguing 3-level hillside adaptation. Fill with living room, dining room, 3 bedrooms, 3 baths, kitchen. Present overlooking Del Monte Forest to ocean. $172,500.

Country Compote



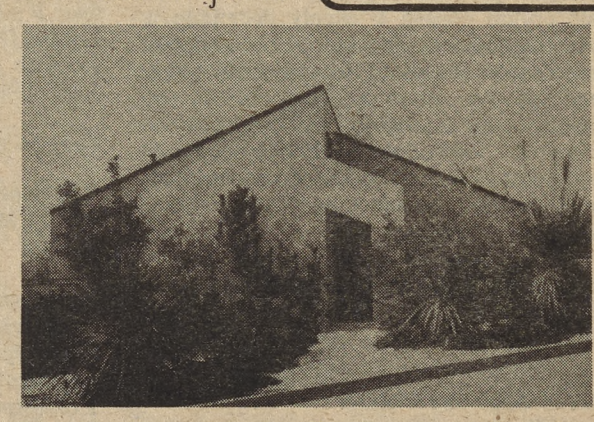
Blend quality living room, dining room, family room, 3 bedrooms, 2 baths, studio, laundry-sewing room, kitchen with breakfast bar. Season 4 years on 54 acres in San Benancio Canyon. $295,000.

Legendary Landmark



Fold more than 4 seaside lots around first house finished on Carmel Point. Lovingly adapt with tasteful touches to today's world. Garnish with secret garden, moonrises, sunsets. Enfold in weather-seasoned picket fence. $395,000.

Townhouse Temptation

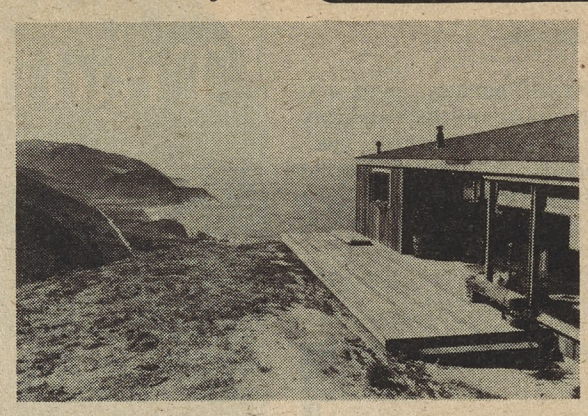


Take shopping proximity, Fish Ranch and Pt. Lobos views, private patio. Blend living room with large loft, 3 bedrooms, 2 baths, attractive kitchen. Decorate with many shutters. $110,000.

Pebble Beach Parfait

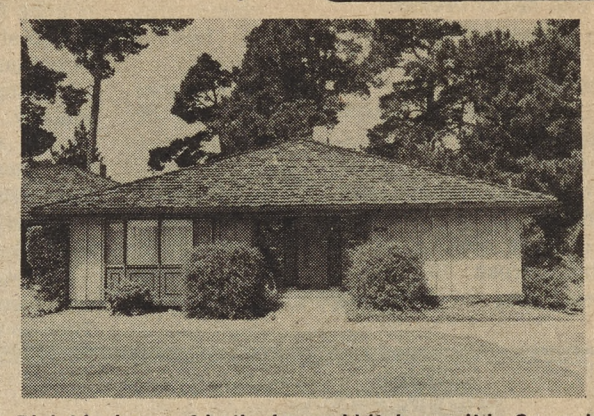
Place on 17 Mile Drive, on one floor, living room, dining room, family room with bar, kitchen with breakfast area, den or third bedroom, 3 baths. Enrich with built-in vacuum. Surround with circular driveway, terraced patio, fountain, oaks. $197,500.

Sur Serenity



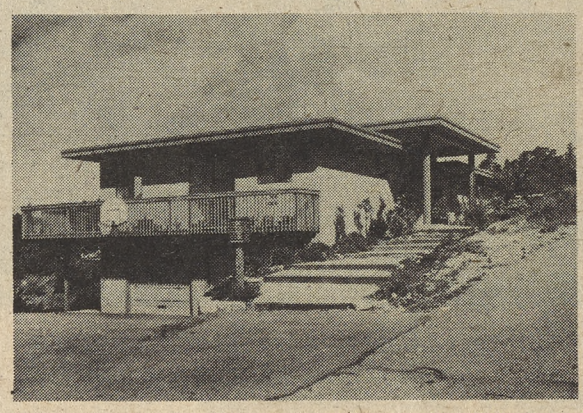
Combine 35-acre sunny hilltop, miles of inspiring coastal and inland scenery with sturdy, year-old redwood house, designed for relaxing comfort. Spice with pines. $119,000.

Del Mesa Delight



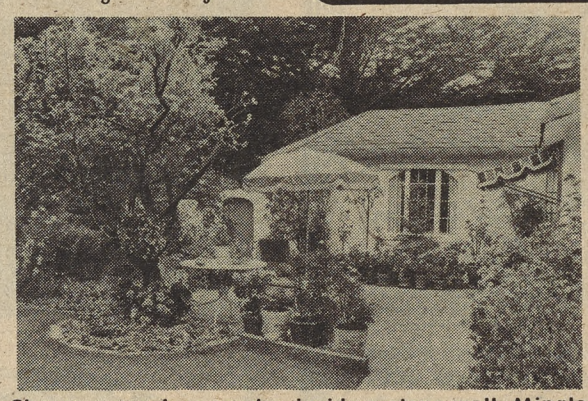
Pick 2 bedroom, 2 bath, den and kitchen unit in Carmel Valley's choice retirement community. Enhance with special lighting and built-ins, glassed deck, oaks, pines, valley to ocean view. $102,500.

Family Felicity



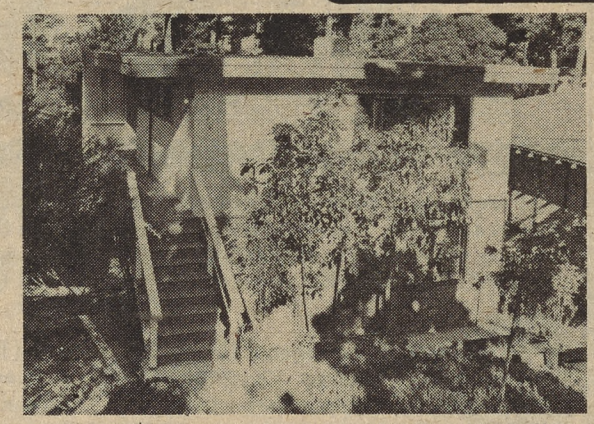
Put on Rancho Rio Vista acre, 3,000 sq. ft.. living area with 2 fireplaces (LR, FR), 5 bedrooms, 3 baths, dining room, kitchen with breakfast area (seats 10). Flavor with hill, ocean views. $129,500.

Storybook Spell



Choose a gracious garden inside a stone wall. Mingle shuttered bay windows, beamed ceilings, stone fireplace with living room, dining room, kitchen, 2 bedrooms, 2 baths, separate bedroom and bath. Place on 1½ lots just steps from the beach. $157,500.

Carmel Confection



As you wish, assort living room, family room, dining room with 3 bedrooms (one with separate entrance), 3 baths, decks. Add fireplace, ocean vistas for savor. $81,500.

(Photos by George Robinson)

Lois Renk & Associates
Real Estate By The Sea

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